



Opal Coffee

A6 – Azalea Anaerobic Nat 75hrs

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Opal Coffee

HISTORY

Bloom Coffee Project is a collaboration of producers who's goal is to change the perception of Indonesian coffees amongst coffee consumers. By applying various of experimental processing methods to their highest quality beans, the producers introduced a wide range of very unique flavor compositions to the coffee market. Some of Bloom's micro lots were acknowledged during recent national Cup of Excellence competition.

PRODUCER

Various producers

LOCATION



 COUNTRY
INDONESIA

 REGION
SUMATRA

VARIETY



S795



ABYSSINIA



LINIS

TECHNICAL

 HARVEST
DEC - FEB

 PROCESSING METHOD
ANAEROBIC NATURAL 75HRS

CHARACTERISTICS

AROMA OF COCOA POWDER AND CLOVE, MILD ACIDITY. FLAVORS OF BLACK TEA, COCOA POWDER AND CLOVE, LIGHT BODY, VERY SOFT AFTERTASTE