



Cianjur Honey Anaerobic

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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

SK COLLECTIVE

LOCATION

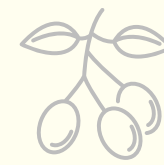


 COUNTRY
INDONESIA

 ALTITUDE
1,100-1,400
MASL

 REGION
CIANJUR,
SUKANAGARA,
WEST JAVA

VARIETY



CATIMOR



ATENG

TECHNICAL



PROCESSING METHOD
HONEY ANAEROBIC



HARVEST
OCT-JUN



CHARACTERISTICS
TEA-LIKE BODY, BRIGHT CITRUS-LIKE ACIDITY, SUGARCANE,
RASPBERRY, AND GRAPEFRUIT, SPICE NOTES. LINGERING AND
COMPLEX AFTERTASTE.

