



Fazenda IP Yellow Bourbon

Our Website:
www.opalcoffee.com

Contact Us:
trade@opalcoffee.com.au
trade@opalcoffee.nz
trade@opalcoffee.us



HISTORY

It all started in 1967, when Isidro Pereira, father of Luiz Paulo, bought the farm. By that time, Luiz was still coursing his graduation in agricultural technics and livestock production. 5 years later father and son joined forces to run the farm together. In 1974, by Luiz Paulo's will, an expansion plan took place at Fazenda IP. More and more coffee seedlings were being planted while the agricultural land grew over 500%. Decades later, Luiz Paulo bought his first de-pulping machine and started studying new methods on coffee processing and the production of specialty coffees.


PRODUCERS

Luiz Paulo Dias Pereira

LOCATION

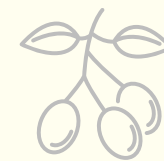


 COUNTRY
BRAZIL

 ALTITUDE
950 - 1,200 MASL

 REGION
CARMO DE MINAS

VARIETY



YELLOW BOURBON

TECHNICAL



PROCESSING METHOD
PULPED NATURAL



HARVEST
MAY-AUG



CHARACTERISTICS
MEDIUM BODY WITH A PLEASANT OF DARK CHOCOLATE AND
CAMEL SWEETNESS.

