



Opal Coffee

S6 - Semendo Celeste

Our Website:
www.opal.coffee

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





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
SOUTH SUMATRA


VARIETY



KARTIKA

TECHNICAL

 HARVEST
DEC - FEB

 PROCESSING METHOD
ANAEROBIC (HYBRID) WASHED

 CHARACTERISTICS

AROMA AND FLAVORS OF BERRIES, DARK CHOCOLATE AND RED WINE, BRIGHT ACIDITY. LINGERING AFTERTASTE, SMOOTH BODY