



**Opal Coffee**  
Specialty Green

# Wahana Natural

Our Website:  
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## HISTORY

Located on the west of volcanic Lake Toba, combined with high altitude and on the equatorial belt, Sidikalang in Northern Sumatra, produces one of the most remarkable coffees in the world. All cherries are from small holders around Wahana Estate, of which we have distributed the seeds.

To achieve high quality of coffee, cherries are only picked when ripe. The cherries are then dried and pulped. This process ensures characteristics, such as fruitiness and sweetness, are infused into the beans during the fermentation process, hence the cup profile.



## PRODUCER

Wahana Estate




## LOCATION



 COUNTRY  
**INDONESIA**

 REGION  
**NORTH SUMATRA**

 REGENCY  
**SIDIKALANG**

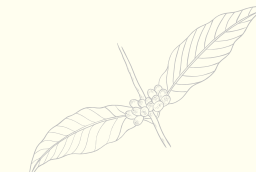
 ALTITUDE  
**1,300 – 1,500 MASL**



## VARIETALS



**BOURBON**



**TYPICA**



## TECHNICAL



HARVEST  
**MAR - MAY  
OCT -DEC**



PROCESSING METHOD  
**FULL NATURAL (CHERRY DRIED)**



CHARACTERISTICS

**SWEET DRY AROMA WITH BERRY FRUITY  
NOTES, EARTHY, HINT OF COCOA, BRIGHT  
FRONT ACIDITY, AND TROPICAL FRUIT**