



# Wahana Supersonic Natural

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## HISTORY

This process from Wahana Estate is exclusively for Opal Coffee. Wahana Estate cleans the cherries, cool them down overnight, then start drying using shade and a mechanical dryer.


## PRODUCERS

Wahana Estate

## LOCATION

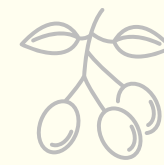


 COUNTRY  
INDONESIA

 ALTITUDE  
1,400-1,900 MASL

 REGION  
SIDIKALANG, NORTH  
SUMATRA

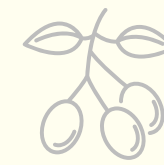
## VARIETY



BOURBON



CATIMOR



TYPICA

## TECHNICAL



PROCESSING METHOD  
NATURAL - UNIQUE FOR  
OPAL COFFEE ONLY



HARVEST  
MAY-AUG



CHARACTERISTICS  
MEDIUM BODY AND LOW ACIDITY, TROPICAL-FRUIT DRY AROMA,  
CINNAMON FLAVOUR, CLEAN WITH A SWEET BOURBON FINISH.

