



**Opal Coffee**  
Specialty Green

# Kenya Mirichu AB

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## HISTORY

The Nairobi Coffee Exchange auctions are a quality-based payment system that functions as the nerve centre of a well-oiled industry, built upon decades of lab-based Agri-research, applied farming and a strong network of cooperatives. At the exchanges, small farmers have a 'seat at the table' so to speak, where they can access a wide range of international buyers, who have the will and capital to outbid one another, in the perennial quest for a perfect cup. Truth be told, Kenya's growers are owed much of today's industry praise; for generations they have pushed the envelope and tested the limits of farming and processing capabilities, in order to embrace advances in growing science.



## PRODUCER

VARIOUS SMALLHOLDERS



## LOCATION



COUNTRY  
**KENYA**



REGION  
**MT. KENYA, CENTRAL KENYA**



ALTITUDE  
**1400 - 2000 MASL**



## VARIETAL



**ARABICA**



## TECHNICAL



HARVEST

**OCT- JAN**



PROCESSING METHOD

**WASHED THEN SUN-DRIED**



CHARACTERISTICS

**VERY BRIGHT ACIDITY, ORANGE, MEDIUM BODY. NOTES OF CURRANT, BLACK TEA AND A HINT OF BLACKBERRY**