



Opal Coffee
Specialty Green



Agrivid La Violeta Catuai

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HISTORY

With all honey processing methods, some sweet pulp or fruit flesh ("honey") is allowed to adhere to the beans during drying. In the white honey variation, an extremely thin layer of pulp is allowed to dry on the beans, less than with yellow honey, and much less than is the case with red or black honey.



PRODUCER


14 Farmers Group



LOCATION



 COUNTRY
COSTA RICA
 REGION
TARRAZÚ

 ALTITUDE
1400 - 1700 MASL



VARIETALS



CATUAI



TECHNICAL



HARVEST
JAN-MAR
OCT-DEC



PROCESSING METHOD
WHITE HONEY



CHARACTERISTICS

SWEETLY GREEN GRASS AROMA, DARK CHOCOLATE, FLORAL VANILLA, SCORCHED CEDAR IN AROMA AND CUP. BITTERSWEET ACIDITY, SMOOTH SYRUPY MOUTHFEEL. BITTERSWEET BUT RESONANT IN THE FINISH.