



Opal Coffee
Specialty Green

Yirgacheffe Aricha Natural G1 & G3

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HISTORY

These small coffee farmers deliver ripe cherries to Aricha mill, where the cherries are sorted then dried on raised beds in thin layers. Cherries are regularly turned every 2 to 3 hours in the first few days to promote even drying of the cherries.

Four to six weeks later the dried cherries are hulled and transported to Addis Ababa, the capital of Ethiopia. They are stored in cool temperatures to retain quality and finally milled and bagged prior to export.



PRODUCER

650 - 700 PRODUCERS AROUND THE MILLS



LOCATION



COUNTRY
ETHIOPIA

REGION
**ARICHA, GEDEO ZONE
SOUTHERN NATIONS**



ALTITUDE
1900 - 2100 MASL



VARIETALS



HEIRLOOM



TECHNICAL



HARVEST

**JAN-FEB
NOV-DEC**



PROCESSING METHOD

NATURAL ON RAISED BEDS



CHARACTERISTICS

**COMPLEX FRUIT BLEND, MID BODY,
CREAMY TEXTURE AND DRIED
FLOWERS AROMA.**