



**Opal Coffee**  
Specialty Green

# **Yirgacheffe Chelchele Natural**

Our Website:  
[www.opal.coffee](http://www.opal.coffee)

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto:trade@opalcoffee.us)





**Opal Coffee**  
Specialty Green



## HISTORY

Ethiopia is the historic origin of coffee, and even today the breadth of its flavour experience is profound. Yirgacheffe charms you, with its high citrus notes and its deep bass foundations; its sensual wisp of flowers and its round body. This classic Ethiopian coffee is a natural processed coffee, dried on raised African beds.

It is believed that Yirgacheffe town is where Coffea Arabica, so highly valued and appreciated first originated. The traditional Ethiopian word for coffee is Bun or Bunna.



## PRODUCER

650 – 700 PRODUCERS AROUND THE MILLS



## LOCATION



COUNTRY  
**ETHIOPIA**  
REGION  
**OROMIA**



ALTITUDE  
**1800 MASL**



## VARIETALS



**HEIRLOOM**



## TECHNICAL



HARVEST

**JAN-FEB  
NOV-DEC**



PROCESSING METHOD

**NATURAL ON RAISED BEDS**



CHARACTERISTICS

**CITRUS, BLUEBERRY, BLACKBERRY, BALANCED  
ACIDITY, SWEET, FRUITY AROMATIC**