



Opal Coffee
Specialty Green

Kochere Chelelektu

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HISTORY

Coffee still grows wild in Ethiopia's mountain forests. Ethiopian farmers cultivate coffee in four different systems, which include; forest coffee, semi-forest coffee, garden coffee and plantation coffee. About 98% of the coffee in Ethiopia is produced on small farms and it is the country's most important export.

Ethiopia is Africa's third largest coffee producer. There are about 700,000 coffee smallholders in Ethiopia, of which 54 percent are in semi forest areas. Coffee has been part of their indigenous cultural traditions for more than 10 generations.



PRODUCER

675 PRODUCERS AROUND THE MILLS



LOCATION



COUNTRY
ETHIOPIA

REGION
KOCHERE, GEDEO ZONE

ALTITUDE
1850 - 2150 MASL



VARIETAL



HEIRLOOM



TECHNICAL



HARVEST

**JAN-FEB
NOV-DEC**



PROCESSING METHOD

FULLY WASHED



CHARACTERISTICS

**CRISPLY SWEET, JASMINE, LEMON ZEST,
PEACH, SANDALWOOD, ALMOND IN AROMA
AND DELICATELY RICH CUP. VERY CLASSY
YIRGACHEFFE.**