



Guji Gr4 Natural

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HISTORY

The Guji Co-Op Washing Station, located in the high-altitude region of Guji Zone district, is where the magic unfolds. We meticulously choose the coffee cherries from a network of 900-1300 producers located within a 10km radius, guaranteeing that only the finest cherries are selected. The coffee is cultivated in garden plots alongside other crops, resulting in a distinctive flavor profile. The average farm size of 2 hectares contributes to the professional approach taken in its cultivation.

PRODUCER

Small Farmer – Co-op

LOCATION



COUNTRY
ETHIOPIA

ALTITUDE
1,900-2000
MASL

REGION
OROMIA
GUJI

ZONE
GUJI

VARIETY



MIX HEIRLOOM

TECHNICAL



PROCESSING METHOD
NATURAL



HARVEST
NOV-DEC



CHARACTERISTICS
SILKY IN TEXTURE, WITH A FLORAL AND VELVETY CHARACTER. ITS FLAVOR PROFILE IS WELL-BALANCED AND PRECISE, WITH A TOUCH OF ASTRINGENCY AND TANGINESS. RICH COCOA NOTES, ALONG WITH FRUITY AND NUTTY UNDERTONES, AND HINTS OF PLUM AND DRIED FRUIT.

