



Opal Coffee
Specialty Green

Guji Uraga

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HISTORY

Natural processed Ethiopians are wilder and more gamey in taste. They usually have a sweetness to them along with a heavier body. The beans are picked by the farmers and then spread out to dry in the sun. They are then raked every few hours, throughout the day.

This process means that they are not always dried evenly, which helps create the funky taste of an Ethiopian natural. It's a proud tradition and it certainly packs a punch!



PRODUCER

VARIOUS SMALLHOLDERS



LOCATION



COUNTRY
ETHIOPIA

REGION
GUJI ZONE, OROMIA



ALTITUDE
1200 - 2000 MASL



VARIETALS



HEIRLOOM



TECHNICAL



HARVEST

**JAN-FEB
NOV-DEC**



PROCESSING METHOD

NATURAL



WASHING STATION
WONBERTA URAGA



CHARACTERISTICS

**CLEAN, HONEY, CREAMY APRICOT,
CHOCOLATE, TROPICAL FRUITY AND
COMPLEX**