



Etiope 47 Red Honey

Our Website:
www.opal.coffee

Contact Us:
trade@opalcoffee.com.au
trade@opalcoffee.nz
trade@opalcoffee.us



HISTORY

Helsar de Zarcero S.A. was born out of the need of three organic coffee producers who needed to give added value to our product. The initial idea was only our farms, but when the buyer of that coffee tasted it, he realized the potential we had in towns like Llano Bonito de Naranjo and Zarcero at an average altitude of 1,700 meters above sea level, with an average temperature of 21° and an average rainfall of 2,400 mm per year. The success was so great that we were given the opportunity to process coffee from neighboring farms, small producers who, for the most part, do not have the possibility of investing in processing.


PRODUCER

Helsar de Zarcero

LOCATION



 COUNTRY
COSTA RICA

 ALTITUDE
1,600 - 1,750 MASL

 REGION
WEST VALLEY

MICRO-REGION
ZARCERO

VARIETY



ET 47

TECHNICAL



PROCESSING METHOD
RED HONEY



HARVEST
NOV-MAR



CHARACTERISTICS
FLAVOURS OF STONE FRUIT, SWEETNESS OF CARAMEL AND HONEY,
AND HAZELNUTS. A LONG STICKY BROWN SUGAR FINISH
ACCOMPANIES THE ROUNDED FULL BODY.

