



Herbazu Typica Lima Honey

Our Website:
www.opal.coffee

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



HISTORY

In Herbazu we want to be, in the world, the reference point for coffee excellence. A pioneering company in the micro-processing of coffee, preserving the environment, and innovative, to reach boutique niches with the export of coffee, thanks to this, grows and becomes a leader in high quality.

Herbazu was born as a company looking for a solution to the poor coffee prices in the late 90s and at the beginning of the 2000s, the family made the decision to process the coffee from their farms and with this gave way to the first micromill in the West Valley area and the second in Costa Rica.

PRODUCER

Antonio Barrantes of La Planada

LOCATION



COUNTRY
COSTA RICA



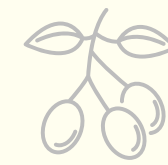
ALTITUDE
1,500 MASL



REGION
WEST VALLEY

MICRO-REGION
LOURDES DE NARANJO

VARIETY



TYPICA LIMA

TECHNICAL



PROCESSING METHOD
HONEY



HARVEST
NOV-MAR



CHARACTERISTICS
A WELL BALANCED CUP, FRUITY NOTES OF RED APPLE AND PEAR
WITH LINGERING CITRUS UNDERTONE.

