



Opal Coffee
Specialty Green

Roger Bourbon Natural

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HISTORY

The Santa Teresa 2000 micro-mill began operations in 2016 to add value to our coffee, over time it became a passion and we work year after year to maintain and improve the quality of the coffee, always hand in hand with the environment using best practices.

The mill and the farms are managed by Roger Ureña and Alex Ureña. The coffee they process is their own and have around 20 small coffee farms in which they have around 16 different varieties planted, although approximately 90% is of the Catuai variety.



PRODUCER

ROGER UREÑA HIDALGO



LOCATION



COUNTRY
COSTA RICA



REGION
DOTA-TARRAZU



ALTITUDE
1800 MASL



VARIETALS



RED BOURBON



TECHNICAL



HARVEST

**JAN-MAR
OCT-DEC**



PROCESSING METHOD

NATURAL



CHARACTERISTICS

**RED FRUITS, BLUEBERRIES, CAMEL,
CHOCOLATE, VANILLA, CREAMY BODY,
VINOUS ACIDITY**