



# Santa Lucia Villalobos Typica Red Honey

Our Website:  
[www.opal.coffee](http://www.opal.coffee)

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto: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 of Santa Lucia Farm

## LOCATION



 COUNTRY  
COSTA RICA

 ALTITUDE  
1,600 - 1,750  
MASL

 REGION  
WEST VALLEY

MICRO-REGION  
ZARCERO

## VARIETY



VILLALOBOS TYPICA

## TECHNICAL



PROCESSING METHOD  
RED HONEY



HARVEST  
NOV-MAR



CHARACTERISTICS  
CRISP, SWEET & DELICATELY FRUITY WITH NOTES OF PERSIMMON,  
BRAZIL NUT, TIGER LILY, CEDAR, BROWN SUGAR IN AROMA AND CUP.  
SWEET STRUCTURE WITH BRISK ACIDITY; SYRUPY-SMOOTH BODY.

