



Santa Teresa Typica White Honey

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HISTORY

Roger Ureña's mill is known as 'Santa Teresa 2000' due to its elevation of more than 2,100 meters above sea level, making it one of the highest mills in Costa Rica.

With the help of Roger's eldest son, Alex Ureña, Roger gradually built his own micro-mill, Santa Teresa 2000, and began processing his own coffee in 2015, right next to the farm with the same name, Santa Teresa.

Both the farm and the mill are part of the Blue Flag Costa Rican Program, and through the Neutral Carbon certification process, they aim to foster a stronger relationship with the environment.

PRODUCER

ROGER UREÑA OF SANTA TERESA 2000

LOCATION



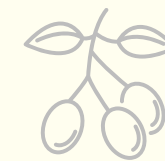
 COUNTRY
COSTA RICA

 ALTITUDE
1,900-2,050
MASL

 REGION
TARRAZU

MICRO-REGION
SANTA MARIA DE
DOTA

VARIETY



TYPICA MEJORADA

TECHNICAL



PROCESSING METHOD
WHITE HONEY



HARVEST
NOV-MAR



CHARACTERISTICS
CREAMY BODY, NOTES OF ORANGE BLOSSOM, APRICOT WITH HINTS
OF PLUM AND WHITE CHOCOLATE.

