



PANAMA HIGHLANDS CATURRA-CATUAI SHB GRAINPRO

Notes: MANGO, LEMON, BERGAMONT, BROWN SUGAR

ORIGIN INFORMATION

Grower: Finca Los Cantares
Variety: Catuai, Caturra
Region: Chiriquí, Panama
Harvest: November - March
Altitude: 1,500 – 1,595 meters
Soil: Volcanic Loam
Process: Fully washed and dried in the sun and mechanical driers
Certifications: Conventional

BACKGROUND DETAILS

Panama is an origin that constantly makes headlines in the specialty coffee world mostly associated with the renowned Gesha variety. But there are a number of complexities that influence specialty coffee, and it would be a mistake to reduce the complexity of this famous growing region to nothing more than plant variety. With this lot from Los Cantares Estate, there is an opportunity to explore the impact of terroir and generations of coffee processing knowledge. Los Cantares Estate has 125 acres cultivated with coffee, meticulously divided into plots with distinct varieties planted based on landscape and micro-climates, which influence the maturation and ultimate



quality of a coffee seed in different ways. Los Cantares Estate also has 50 acres of naturally preserved forest, which is a reflection of the mindful and environmentally balanced approach to farm management.

Processing Details:

Los Cantares Estate has an experienced team and onsite infrastructure at the farm to ensure attention to detail during the harvest. This lot is picked with a keen attention to cherry maturation. The ripe cherries are floated to remove less dense and damaged seeds, and then depulped, fermented, washed and placed on raised beds and turned regularly over a period of 8 to 12 days.