



PANAMA BOQUETE BAJAREQUE SHB EP GRAINPRO

Notes: PEACH, MANDARIN, NUTTY, BRIGHT

ORIGIN INFORMATION

Grower: Finca Isabel
Variety: Typica, Caturra, Catuai, bourbon
Region: Jaramillo Abajo, Boquete, Chiriquí, Panama
Harvest: January - April
Altitude: 1,400 – 1,800 meters
Soil: Volcanic
Process: Mechanically demucilaged and dried on raised beds
Certifications: Conventional

BACKGROUND DETAILS

Regional 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 Finca Isabel, there is an opportunity to explore the impact of terroir and generations of coffee knowledge passed into the process. Finca



Isabel has 500 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.

Processing Details:

Harvested cherries from Finca Isabel are delivered to Beneficio El Bajareque, which has an experienced team and onsite infrastructure to ensure attention to detail during the post harvest process. 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 mechanically dried.