



PANAMA



PRIMARY GROWING REGION

ARABICA COFFEE AREAS

A small country in Central America, Panama is the only place in the world where you can watch the sun rise and set over two different oceans. The coffee growing regions in Panama are clustered at the western border where the Chiriqui highlands, the Baru Volcano—the tallest mountain in Panama—and Boquete Valley create varied topography with distinct microclimates and rich, volcanic soil. Winds passing over the Cordillera Central create a mist known locally as bajareque which cools the air and slows the ripening of the coffee cherries, leading to a flavorful cup. Lush microclimates are influenced by their proximity to both the Atlantic and Pacific oceans.

In the late 19th century, coffee was introduced to Panama by European immigrants. Panama grows exceptionally high-quality coffees including the desirable Gesha varietal. Panama’s good transport and processing infrastructure enables the continuation of specialty coffees to thrive, bringing these distinctive coffees to our cups.

ARABICA ALTITUDE
3,280 - 5,250 ft
(1,000 - 1600 m)

PRIMARY VARIETALS
Typica, Caturra, Catuai,
Bourbon, Gesha

PRIMARY PROCESSING
METHODS
Washed, Natural

HARVEST
November - March



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