



# PANAMA



**PRIMARY GROWING REGION**

**PRIMARY ARABICA COFFEE AREAS**

Panama is one of the few places in the world where you can watch the sun rise and set over two different oceans. The country's coffee-growing regions are clustered at its western border, near the tallest mountain in Panama, the Baru Volcano.

Here where the Chiriqui Highlands meets the Boquete Valley, the undulating topography creates distinct microclimates with rich, volcanic soil. Winds passing over the Cordillera Central from the Pacific to the Atlantic create a mist known as bajareque, which cools the air and slows the ripening of coffee cherries – and that leads to exceptionally high-quality coffees such as the desirable Gesha varietal.

Panama's coffee industry also benefits from a fine transport and processing infrastructure, which allows us to bring these distinctive coffees to our stores.

**ARABICA ALTITUDE**  
3,280 ft - 6,562 ft  
(1,000 m - 2,000 m)

**PRIMARY VARIETALS**  
Typica, Caturra, Catuai,  
Bourbon, Gesha

**PRIMARY PROCESSING METHODS**  
Washed, Natural

**HARVEST**  
November - March



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**STARBUCKS**

**COFFEE ACADEMY**