

PANAMA BOQUETE DON VICENTE



WE'VE GOT
YOUR BATCH

REGION: Boquete (Volcan Barú)
FARM: Santa Clara
ALTITUDE: 1,300 M+
GRADE: SHG EP
PROCESSING: Washed
VARIETAL: 100% Caturra
HARVEST MONTHS: December to March

Located on the legendary site of the extinct pre-Colombian Barriles culture, Boquete's trees are sheltered by native forest species. Humid conditions, consistent lower temperatures and ample shade allow the coffee to grow at a much slower pace, resulting in this highly coveted intensely flavored coffee. This climate along with the rich, volcanic soil of makes for a rare combination, prime for coffee farming. Four generations of the Yanguéz family, who came from Spain in 1930, have nurtured and cared for their fincas and the beneficio.

CUPPING NOTES: Soft Acidity, Medium Body, Sweet Citrus Fruit, Caramel with Floral Notes. Very Complex and Perfectly Balanced Cup.



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