

Panama Santa Fe Arabica - Green Coffee Spec Sheet

Overview

Species: Arabica

Region: Santa Fe, Veraguas, Panama

Process: Fully Washed, Dried on Raised Beds

Elevation: ~1100 MASL

Climate: Cool, misty, year-round

Soil: Volcanic, nutrient-rich

Cupping Score: 86.00

Flavor Notes: Slightly floral, citrus, cinnamon, dark chocolate, brown sugar, orange peel

Body: Medium

Cup Profile: Clean, bright acidity, with mild bitterness from young rest

Origin & Story

Sourced from the misty highlands of Santa Fe in Panama's Veraguas Province, this coffee thrives in volcanic soil and benefits from cool year-round temperatures. Our producer partners focus on sustainable, responsible agriculture and hand-pick the cherries to ensure quality and traceability. This origin delivers clean, bright cups that highlight Panama's growing reputation in the specialty market.

Processing

This lot is fully washed and dried on raised beds, ensuring optimal clarity and flavor precision. Post-harvest handling includes fermentation, full washing, and careful drying over raised beds for even moisture reduction.

Flavor & Brewing

Primary Notes: Slightly floral, citrus, cinnamon, dark chocolate, brown sugar, orange peel

Recommended Roast: Medium

Suggested Brewing Methods: Pour-over (V60/Kalita), Chemex, Batch Brew, AeroPress

Certification

This coffee does not currently hold third-party certifications, but is produced using sustainable farming practices focused on soil health and chemical-free cultivation.