

**DARK WOODS  
PRODUCER SERIES  
JANUARY 2024**



**PANAMA  
LA HUELLA NATURAL  
CAFÉ DE PANAMA**

El Frances & Cañas Verdes,  
Boquete

**PRODUCER:**  
Pedro & Katarina Moss

**FARM:**  
Alta Vista, Cañas Verdes

**ALTITUDE:**  
1600m

**VARIETY:**  
100% Catuai Arabica

**PROCESS:**  
**Natural** Anaerobic

**ROAST LEVEL:**  
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**BEST SUITED TO:**  
Soft Brew

**FLAVOUR:**  
Notes of cherry, damson and  
cocoa nibs. A complex and  
highly drinkable coffee with a  
fruitcake-like, creamy cup.

**SEASON:** 2023

*In 2024, our direct relationship with Pedro & Katarina Moss (La Huella “Café de Panama”) is entering its 9<sup>th</sup> year, and this partnership has resulted in a galaxy of Great Taste Awards. This coffee has evolved gradually over the years but is the cornerstone of everything we buy from La Huella – a classic, sweet, full-bodied natural.*

*There are several stages in the cherry selection, anaerobic fermentation and careful drying on the raised beds at Alpha I. The key is a high sugar content, and to stimulate the wild yeasts to develop clean, fruit-filled flavours.*

**La Huella “Café de Panama”**

Pedro and Katarina Moss of La Huella “Café de Panama” have a beautiful, high altitude coffee farm called Finca Kristina and a micro-mill and roastery facility in El Frances, Boquete, that focuses on the sourcing, processing and marketing of unique lots of coffee from the highland terroirs of Boquete – a famous coffee producing area.

Their micro-mill – Alpha I – is located at their family home, and also incorporates a roastery to supply the local market. They also have a beautiful Bed & Breakfast in Boquete. It’s the perfect example of farm to fork!

The 100% Catuai arabica cherries are sourced from the high altitude Alta Vista farms in Cañas Verdes. These ripe, sugar rich cherries are natural (anaerobic) processed and carefully sun-dried at La Huella’s Alpha I micro-mill in El Frances, and developed into hand-selected, individually numbered micro and nano-lots.

We’re regular visitors to this coffee growing region, and this is a key direct trade partner for Dark Woods Coffee, where we buy several micro and nano-lots of coffee from every annual harvest. We’re never disappointed.



