DARK WOODS RESERVE SERIES MARCH 2024



PANAMA LA HUELLA N97 CAFÉ DE PANAMA

El Frances & Cañas Verdes, Boquete

PRODUCER: Pedro & Katarina Moss

FARM: Alta Vista, Cañas Verdes

ALTITUDE: 1600m

VARIETY: 100% Gesha Arabica

PROCESS:

Natural Anaerobic

ROAST LEVEL:

BEST SUITED TO: Espresso & Soft Brew

FLAVOUR: Sweet, fruity and winey. Berry fruits, floral, jammy.

SEASON: 2023

Sugar rich Gesha arabica cherries are harvested in the beautiful highlands of Boquete. The coffee is then hand-processed and sun-dried by our friends and supply partners, Pedro & Katarina Moss, at La Huella's Alpha I micro-mill. The anaerobic fermentation and careful drying of the cherries are signatures of the N97 process. Sweet, fruity and winey.

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% Gesha (Geisha) 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. The added sweetness, complex acidity and floral bouquet of Gesha arabica really takes this coffee to the next level.

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.



