



PANAMA



Guatemala • Atitlan • Solola

WASHED



PANAMA

Typically, Robusta is thought to be of an inferior quality to Arabica... but this coffee is no doubt the exception that confirms the rule! Produced at the heart of the Panama farm, at an altitude of 1,500 metres, it promises a much better quality than most other Robusta coffees. It is grown on very sunny slopes, on land that is among the richest in the country in organic matter. It is the perfect coffee for making espressos.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Panama
Producer	Alex Herrera
Species	Robusta
Process	Washed
Drying	Patios
Altitude	1400 - 1500
Harvest	November - February
Type of harvest	Manual