



CHIRIQUI CATURRA

 Panama • Chiriqui • Piedra Candela

CATURRA

NATURAL



CHIRIQI CATURRA

This Caturra comes from one of the most renowned and beautiful coffee-growing regions in Panama, known as Jurutungo, located at around 1,750 meters above sea level.

The farm is owned by two women, Damaris and Dafne Gallardo, who for many years have worked hard to care for and maintain their property, as well as to nurture their relationship with Belco, their main client in Europe.

This year, a washed Caturra was shipped. The process began in January 2025 and ended in mid-April 2025. The coffee was harvested, pulped, and then dried in mechanical dryers with a continuous airflow at a maximum temperature of 30°C for a period of 24 hours.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Las Gallardo
Species	Arabica
Process	Natural
Drying	Mecanical dryer
Altitude	1750
Harvest	January - April