

P A N A M A

LERIDA ESTATE

CITRUS, MEDIUM BODY

One of the oldest coffee plantations in Panama, the Lerida Estate is located in the heart of the Boquete Valley, in the Chiriquí province. On the eastern side of Volcán Barú, the Boquete Valley is widely known for its rich organic soil and its biodiversity.

Founded at the beginning of the 20th century by a Norwegian engineer who worked on the Panama Canal, the Lerida Estate has been a pioneer in the cultivation of coffee in Panama. Over the years, they also became instrumental in changing the worldwide perception of coffee from Panama.

In the heart of a beautiful natural reserve, the Lerida Estate produces an outstanding coffee that sets the standard for what panamanian coffee can taste like.

Our Lerida Estate coffee offers a distinctive cup profile with citrus notes, medium body and a citric acidity.



REGION:

Alto Quiel, Boquete

ALTITUDE:

1.600-1.800 M.A.S.L.

FARM:

Lerida Estate

FARMER:

Families Chiari & Amoruso

VARIETY:

Pacamara

HARVEST:

November - April

PROCESSING:

fully washed, sun-dried

