GREEN COFFEE INNOVATION

Finca Hartmann

Caturra / Catuai

Finca Hartmann is run by the Hartmann family. Their farms are located in the scenic region of Santa Clara and the border with the International Friendship Park close to the Talamanca Mountain Range. Each variety is produced under shade and sustainably cultivated without the use of pesticides. All cleaning is done by hand and any cherries that do not meet Hartmann's quality standards are used as organic fertilizers on the crop. Hartmann employs the native people of the NOBES tribes to help him produce this exceptional coffee.

The Honey process is depulped dry and the drying process is done in African beds for the first 5 days and after they use guardiolas.

The Cup: 87 pts.

Raisin, choc fudge, panela, sugar cane, mid body, balanced.

COFFEE PROFILE

Country:

Panama

Region:

Candela, Santa Clara

Altitude:

1,250 to 1,400 m.

Species:

Arabica

Varietal:

Caturra / Catuai

Process:

Honey

LATORRE & DUTCH