

VERVE

COFFEE ROASTERS



PANAMA ELIDA ESTATE GREEN TIP GESHA

LYCHEE • KEY LIME • CHAMPAGNE

PRODUCER
WILFORD AND
THATCHER LAMASTUS



REGION
BOQUETE



ELEVATION
1800 METERS



PROCESSING
WET-PROCESS



CULTIVAR
GESHA



HARVEST
DECEMBER-FEBRUARY



CUP CHARACTERISTICS:

Year after year, Elida Estate Green-Tip Gesha never fails to deliver a vibrant, citric acidity; elegant, perfume-like aromatics, this year akin to Lychee; and a delicate, champagne-like body that's nearly effervescent.

SOURCING INFORMATION:

On the southeastern slopes of the imposing Volcan Baru - Panama's largest volcano - Elida Estate profits from being situated in one of the most biodiverse pockets of Central America.

Here, the Lamastus family had long been known for producing exceptional Catuails when they endeavored to plant Gesha seeds on their 1,800 MASL estate. After four-and-a-half years of maturation, entering their first harvest, Thatcher and his son Wilford Lamastus observed a unique feature among his Gesha trees;

The youngest leaves on the end of each branch exhibited either bronze, or green tips - a genetic pigmentation characteristic that varies by cultivar and habitat. Kindred truth-seekers, Wilford Lamastus and Verve co-founder Colby Barr sampled the separated seeds of the two plants only to conclude that the green-tipped plants produced a superior cup to their bronze-tipped equivalents. Henceforth, Elida Estate would become the first known farm to isolate and cultivate "Green Tip Gesha".

Five years later, we're honored to present the fifth vintage of a true testament to Farmlevel impact.