



PANAMA LUITO GESHA

HONEYSUCKLE • WATERMELON • EXOTIC

PRODUCER
GABRIELA AND MICHELLE
LAMASTUS



REGION
BAJO MONO, BOQUETE



ELEVATION
1800 METERS



PROCESSING
WET-PROCESS



CULTIVAR
GESHA



HARVEST
DECEMBER-FEBRUARY



CUP CHARACTERISTICS:

Luito's unique geographical coordinates account for its unique and exquisite cup profile. Not unlike the flavors of the juicy coffee cherry that bore it, Luito is teeming with ripe watermelon complemented by a honeysuckle florality.

SOURCING INFORMATION:

The Cordillera Talamanca - the mountainous spine that makes its way up the center of Panama and Costa Rica - is centuries-in-the-making on account of tectonic movement, volcanic activity and a casual ice age or two. As if the geologic diversity weren't enough to make this a fascinating region, a weather pattern exists that truly sets Boquete apart.

The "Bajareque" is a fabled meteorological phenomena resulting in a dense mist that shrouds Boquete during the Northern Hemisphere's - otherwise - dry season (a.k.a., winter). The Bajareque travels south from the Caribbean sea, over the Cordillera Talamanca and lingers in the northern reaches of the town of Boquete. It therefore goes without saying that the northernmost coffee farm in Boquete would profit the greatest from this cool and lush microclimate.