



PANAMA EVELIA MARIA HONEY GESHA

ROSE HIP • POMEGRANATE • JUICY

PRODUCER

**DAPHNE GALLARDO,
ALEJANDRO
GONZALEZ REVILLA
& GRACIANO CRUZ**



REGION

PIEDRA CANDELA



ELEVATION

1800-2100 METERS



PROCESSING

HONEY-PROCESS



CULTIVAR

GESHA



HARVEST

DECEMBER-FEBRUARY



CUP CHARACTERISTICS:

The juicy acidity and underlying florality of rose hip is teamed-up with pomegranate-like fruit notes in this returning, honey-processed “old-vine” gesha selection.

SOURCING INFORMATION:

So close is the farm “Jurutungo” - meaning “A place very far away and hard to get to” - to the Costa Rican border, that my phone connected to a Costa Rican wireless network whilst walking through its rows of Gesha, Caturra and Catuai trees.

In the seventies, Jurutungo was a freshly planted farm of Caturra, Catuai and a modest hectare of a rust-resistant experimental variety called Gesha. Gesha was introduced to Panama by way of the Costa Rican Coffee Research Institute, to whom seeds - among which was Gesha - were distributed from the Ethiopian Coffee Mission of 1964. It wouldn't be until 2003, that the true potential of Gesha would be discovered at the nearby Hacienda La Esmeralda.

Jurutungo was passed down from Evelia Maria Gallardo to her daughter Daphne and son-in-law Alejandro who engaged the talents of Panamenian producer-extraordinaire, Graciano Cruz. Beginning in 2009, the team took over the overgrown farm and reinvigorated the land by stumping the existing trees and allowing them to regrow. The result; the rebirth of some of the world's oldest gesha trees on one of the highest farms in Panama.

A North American exclusive offering, Evelia Maria Honey Gesha celebrates “old-vine” character and terroir of one of the most intriguing farms we've come across to date.