

trismoka®
a r t i s t i d e l c a f f è

PANAMA

Available formats: 1kg | 250g



THE SINGLE-ORIGIN

PANAMA SINGLE-ORIGIN

Panama, thanks to its rich and organic terroir and favourable climatic conditions, is one of the territories where some of the best coffees in the world are grown.

From the plantations of this land comes the single-origin selected for the Trismoka collection: an Arabica hand-picked and processed using the washed method. An elegant coffee with good body and a balanced taste.

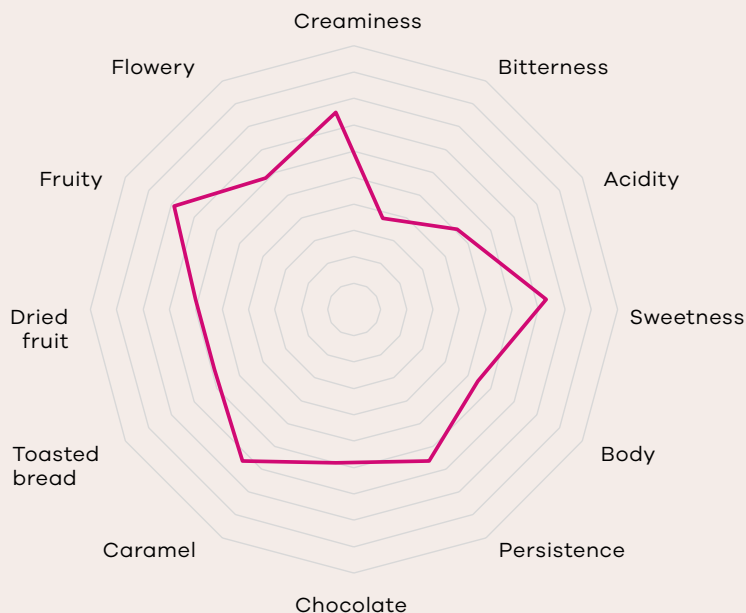
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SENSORY CHARACTERISTICS

Coffee characterised by medium-low acidity, with hints of malt and caramel, floral hints of hibiscus and a pleasant chocolate finish.

SUGGESTED RECEIPE

CERTIFIED QUALITY



Roasting: medium



Caffeine level: low



Body: intense



Suitable for: moka, espresso



23 seconds



91 °

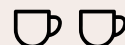


9 bar



16 g
BREW RATIO
32 g

=



2 cups



Species:
Arabica Bourbon & Catuai.



Areas of origin:
Piedra de Candela,
Panama.



Plantation high:
1500/1900 m



Handpicked



Washed