

# ICF 2024



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## El Burro - Geisha Panama

### Natural ASD 120hrs

The Lamastus Family has been producing coffee in Elida Estate for 4 generations, since 1918. El Burro is located at 1675masl inside the Baru Volcano National Park, making it one of the farms closer to the Pacific Ocean.

Natural anaerobic slow dry 120hrs coffee processing involves fermenting whole cherries in sealed, oxygen-free tanks for 120 hours. This extended anaerobic fermentation develops complex flavors, enhancing fruity, wine-like notes and acidity. The beans are then slowly dried on raised beds to preserve these characteristics.

**cup profile: tropical fruits, pineapple & mango, pleasant acidity, long pleasant aftertaste**

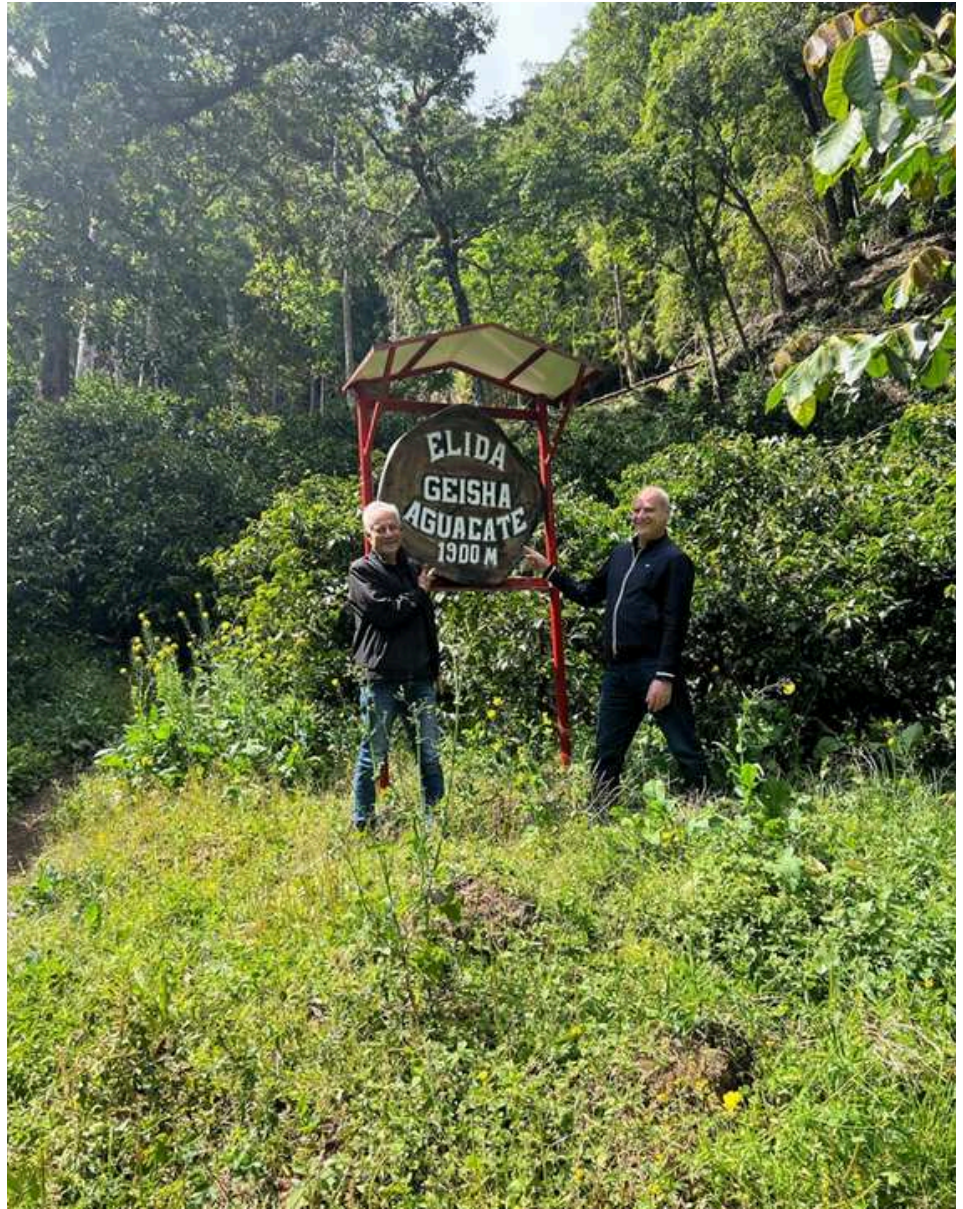
Yiannis Taloumis

*The effects of processing on coffee flavor*

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## Elida- Geisha Panama

### Washed

Elida Estate is the highest coffee farm in Panama, located between 1700-2500masl and belongs to the Lamastus Family.

Elida Geishas' cherries are processed with the washed method. Washed coffee processing involves removing the outer cherry and mucilage from the beans using water before drying. This method highlights the coffee's inherent flavors, producing a clean, bright cup with pronounced acidity and minimal influence from the fruit.

**cup profile: jasmine, tropical fruits, sweet candy, delicate acidity, juicy**

Yiannis Taloumis

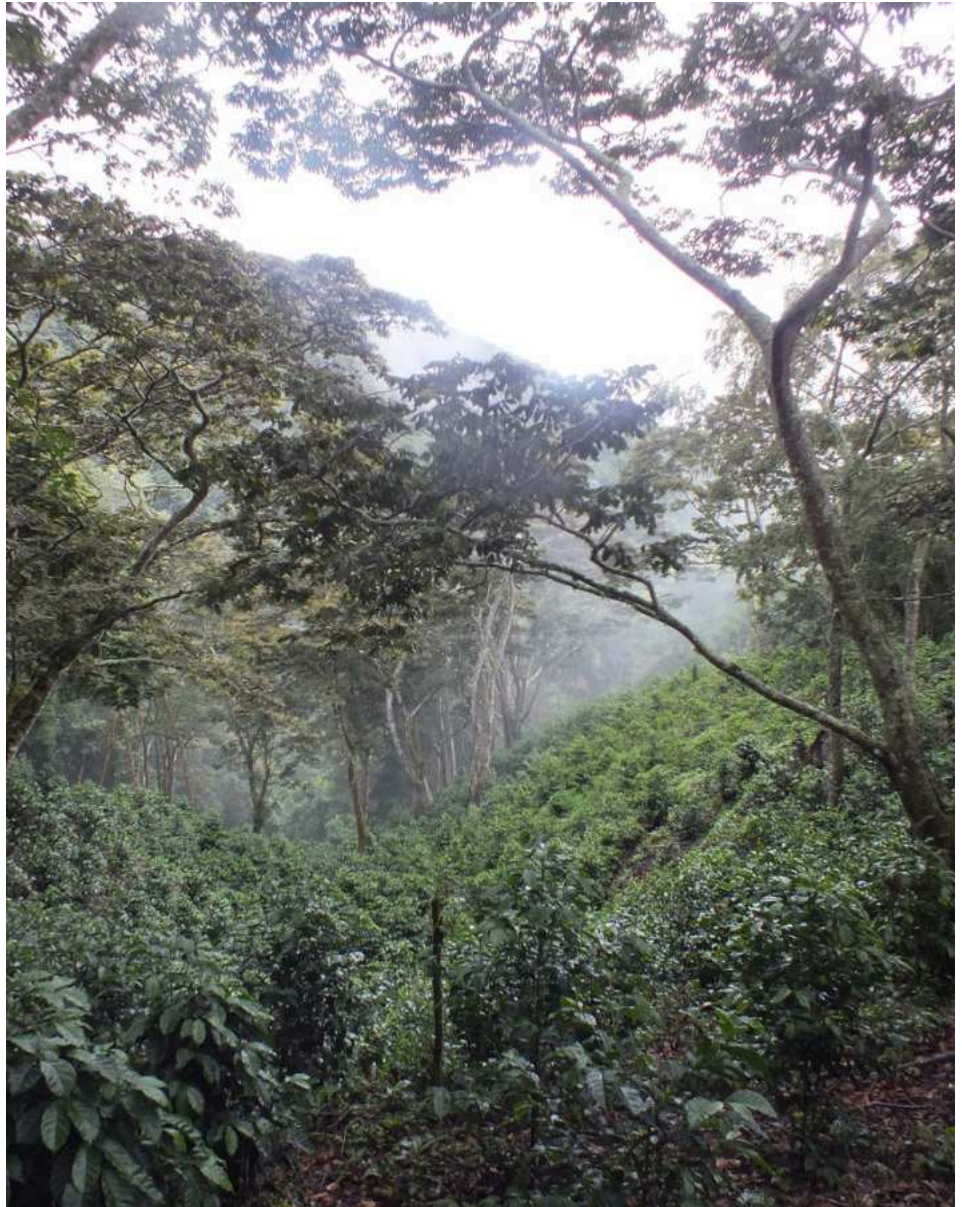
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## Deborah -Enigma Geisha Panama

### CM Natural

At an altitude of more than 1900 meters and nestled in the lofty mountains of Volcan, Chiriqui, Finca Deborah is a shade grown Geisha coffee cultivated in a pristine environment. It is one of the highest, most remote coffee farms in all of Panama.

Natural carbonic maceration is a coffee processing method where whole coffee cherries ferment in a sealed, carbon dioxide-rich environment. This anaerobic fermentation enhances fruity flavors and complexity, creating a distinctive cup profile with bright acidity and unique taste characteristics.

**cup profile: hibiscus, red fruits, berries, green apple**

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## Deborah- Interstellar Geisha Panama

### Inoculated Natural

At an altitude of more than 1900 meters and nestled in the lofty mountains of Volcan, Chiriqui, Finca Deborah is a shade grown Geisha coffee cultivated in a pristine environment. It is one of the highest, most remote coffee farms in all of Panama.

Inoculated natural processing in coffee involves adding specific yeast or bacterial cultures to ferment the coffee cherries during drying. This controlled fermentation process enhances flavor consistency and complexity, often producing fruit-forward, wine-like profiles with increased acidity and unique taste notes.

**cup profile: apricot, mango, lychee, vanilla**

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## Deborah- Nirvana Geisha Panama

### Natural

At an altitude of more than 1900 meters and nestled in the lofty mountains of Volcan, Chiriqui, Finca Deborah is a shade grown Geisha coffee cultivated in a pristine environment. It is one of the highest, most remote coffee farms in all of Panama.

Natural coffee processing involves drying whole coffee cherries in the sun without removing the fruit. As the cherries dry, sugars and flavors from the pulp infuse the beans, producing a coffee with rich, fruity notes and fuller body.

**cup profile: strawberry, stone fruits, white grapes, juicy**

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## **Creativa Intrinsic Cherry- Geisha Panama**

### **Intrinsic cherry**

Creativa is a group of revolutionaries set to change the game in the coffee industry by weaving it together with the profound cultural impact of the world of contemporary art.

Intrinsic Coffee is a natural coffee that undergoes a short fermentation process. After floating the cherries and quality analysis, the coffee is left to ferment overnight in anaerobic conditions. The next day, the drying process begins. This process is carefully monitored to ensure that the coffee develops a silky body, phosphoric acidity, and delicious flavors of yellow fruits.

**cup profile: lemongrass, jasmine, tropical fruits, maple syrup, pleasant acidity, smooth**

Yiannis Taloumis

***The effects of processing on coffee flavor***