



The Coffee Circuit

Panama produces the best coffee in the world.

The Coffee Circuit

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Panamá, land of coffee

For its extraordinary qualities, Panamanian coffee has earned international recognition. Among its many varieties, the Panamanian geisha is today widely recognized as the best coffee in the world.

To discover this and the other high-altitude coffees of Panama, the best thing to do is to visit the coffee farms of Boquete, Tierras Altas and Renacimiento.

Here, in the middle of the mountains of Chiriquí, is where all the secrets of this elixir are revealed: from the time it is sown until it is poured into the cup.

Come to Panama and taste the best coffee in the world.

Tourism with a smell of coffee.

The Coffee Circuit is a network of certified farms within the coffee axis of Panama. In this circuit you will live the complete coffee experience, from cultivation to tasting. In the farms of the circuit and its surroundings you will also be able to do bird watching, hiking, boat rides, canopy and even rappel.

The Heritage Routes of Panama.

Panama's Master Plan for Sustainable Tourism Development uses the Tourism-Conservation-Research approach as the strategic framework for Panamanian tourism, and implements the Heritage Routes: a network of circuits that reflect the essence of Panama's natural and cultural heritage and become a key differentiating element for the destination.

Live the Heritage Routes of Panama.

Five Heritage Routes have been defined in Panama. To continue discovering the country, choose one of them and go on an adventure.

Bridge of the World

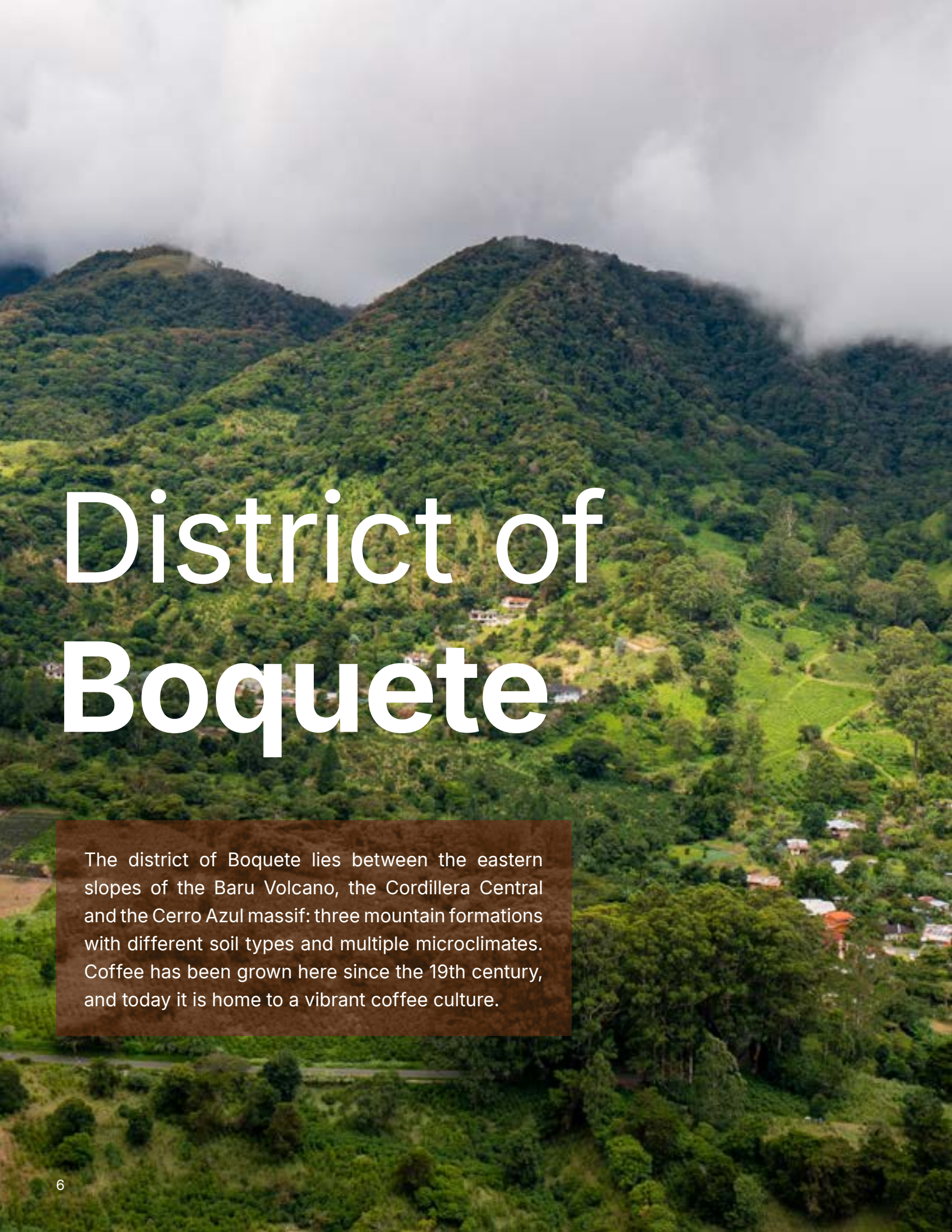
Multicultural Panama

Forests of Life

Birds in Paradise

Ocean Wonders

The coffees of Panama have unique qualities.



District of Boquete

The district of Boquete lies between the eastern slopes of the Baru Volcano, the Cordillera Central and the Cerro Azul massif: three mountain formations with different soil types and multiple microclimates. Coffee has been grown here since the 19th century, and today it is home to a vibrant coffee culture.



Established: 1873
Maximum elevation: 1,650 meters
Experiences: coffee plantations, hiking, coffee tours, coffee tastings
Coffee varieties: red caturra, catuai, bourbon, typica, pacamara, java, geisha, mundo novo, yellow caturra, villa sarchi, paché, purpurascens, maragogipe

Finca Don Pachi

Finca Don Pachi is steeped in history. When the matriarch of the Serracín family founded it in 1873, it became a pioneer for coffee growing in Boquete. That legacy was continued by Don Pachi Serracín, who introduced the first geisha coffee seeds to Panama and revolutionized the world of specialty coffees. Visit the farm and taste the geisha from the hand of its first growers.

Boquete Tree Trek

Boquete Tree Trek is a 40-hectare forest reserve full of adventure. Here you can explore rivers, canyons and slide on canopy lines through the forest. Here is also the Finca Rio de Cristal, one of the four farms producing the famous Kotowa Coffee, with coffee and tea plantations.



Established: 1917
Maximum elevation: 1,900 meters
Experiences: lodging, hiking, canopy, coffee tours, restaurant, four wheels, birdwatching
Coffee varieties: geisha, pacamara, caturra



Established: 1918
Maximum elevation: 1,650 meters
Experiences: coffee plantations, history, hiking, café, coffee tours, coffee tasting
Coffee varieties: catuai, typica, geisha

Finca Elida

The Lamastus family has been producing coffee for over a hundred years. Their beans are grown on the fertile slopes of the Baru Volcano, at 2,100 meters above sea level. This makes it one of the highest elevation farms in Panama. Here you can enjoy a true high altitude coffee, surrounded by the cloud forest of the Baru Volcano.

Finca Lérída

After having worked hard on the construction of the Panama Canal and having survived malaria four times, the Norwegian engineer Toleff Bache Mönnich founded Finca Lérída. Here he patented a device for separating coffee beans, which today is used all over the world. Later Finca Lérída became the first to export Panamanian coffee to Germany.



Established: 1929
Maximum elevation: 2,050 meters
Experiences: coffee plantations, hiking, restaurant, hotel, coffee tours, coffee tastings
Coffee varieties: typica, bourbon, catuai, pacamara, geisha

Finca Arco Iris

La Finca Arco Iris, que produce el café Princesa Janca, es una finca cafetalera con abolengo. Fue fundada por un expresidente de la República y dispone de ríos, represa y de unas vistas maravillosas de los paisajes del Volcán Barú. Aquí podrás conocer y disfrutar de su café, mientras descubres la extraordinaria historia de su fundador.



Established: 1940
Maximum elevation: 1,500 meters
Experiences: coffee plantations, coffee tours, café
Coffee varieties: catuai, caturra, pacamara, geisha



Established: 1953
Maximum elevation: 1,800 meters
Experiences: hiking, canopy, coffee tours
Coffee varieties: typica, bourbon

Finca El Oasis

Finca Arco Iris, which produces Princesa Janca coffee, is a coffee farm with ancestry. It was founded by a former president of the Republic and has rivers, a dam and wonderful views of the landscapes of the Barú Volcano. Here you will be able to know and enjoy its coffee, while you discover the extraordinary history of its founder.



Established: 1981
Maximum elevation: 1,600 meters
Experiences: coffee plantations, café, hiking, coffee tours, coffee tastings, picnics
Coffee varieties: typica, pacamara, caturra, catuai, bourbon, mundo novo, pache

Finca La Milagrosa

What was once a cattle ranch has now become a successful coffee farm. Finca La Milagrosa is today an exporter of geisha coffee, one of the most expensive coffees in the world. Visit it and learn about its history and the step by step production of its coffee. After your tour, sit and enjoy the scenery of Alto Jaramillo, accompanied by a good cup of coffee.

Hacienda Belina

Hacienda Belina is a family farm located in the highlands of Boquete, in Palmira. The tranquility of the surroundings and the warm welcome of the Sanchez family will make you feel at home. All around you can enjoy views of the Baru Volcano, while tasting the coffee that is produced here or some of the fruits of its various fruit trees.



Established: 1984
Maximum elevation: 1,250 meters
Experiences: coffee plantations, hiking, hotel, birdwatching
Coffee varieties: typica, bourbon, caturra, catuai

Finca Cafeto Arábica

Finca Cafeto Arábica has a strong commitment to the environment. The coffee trees grow in the shade of native trees, helping to maintain local bird populations. Take a coffee tour and witness how these coffee plantations grow in harmony with nature.



Established: 2006
Maximum elevation: 1,050 meters
Experiences: coffee plantations, history, hiking, café, coffee tours, coffee tastings
Coffee varieties: pacamara, catuai, caturra, typica, geisha



Established: 2012
Maximum elevation: 1,700 meters
Experiences: hiking, birdwatching, coffee tours
Coffee varieties: geisha, red catuai, yellow catuai

Hacienda Mamecillo

The forests of Hacienda Mamecillo, in addition to providing shade for the coffee plantations, are the guardians of the La Zumbona River and its impressive biodiversity. The wildlife of this place, besides being protected by the sustainable practices of the farm, is monitored by camera traps. Don't leave without visiting its trails and plunging into its beautiful waterfalls.

District of Tierras Altas

The district of Tierras Altas, located on the western slope of the Baru Volcano, has the highest altitude coffee farms in Panama. Here, above 2,200 meters, the rich volcanic soils produce excellent quality geishas: high acidity and exotic floral and fruity flavors. Other types of arabica, such as pacamara, maragogipe and catuai, grow with very high quality standards.



Established: 1940

Maximum elevation: 1,850 meters

Experiences: hiking, horseback riding, coffee tastings, coffee tours, birdwatching, agricultural processes, fruits and vegetables

Coffee varieties: typica, caturra, catuai, geisha, pacamara, obata

Finca Lara

This family farm, in addition to producing good coffee, practices cattle raising and vegetable growing, such as carrots and cabbage. In addition to tasting their coffee, you can also pick the vegetables that are ready to be harvested. Most of the farm is still a reserve and can be hiked on trails through the cloud forest.



Established: 1941
Maximum elevation: 1,700 meters
Experiences: coffee tours, birdwatching
Coffee varieties: Bambito blend (caturra/catuai), geisha, typica, yellow catuai, red bourbon.

Janson Coffee Farm

In the Salamanca mountain range, located on the slopes of the Baru and Tisingal volcanoes, is the Janson family farm. Combining modern technology with the best artisanal methods, they produce coffee of the highest standard. Taste their quality coffee at the Janson Coffee House, take a coffee tour or watch the beautiful birds of the Panamanian highlands.

Bambito Estate

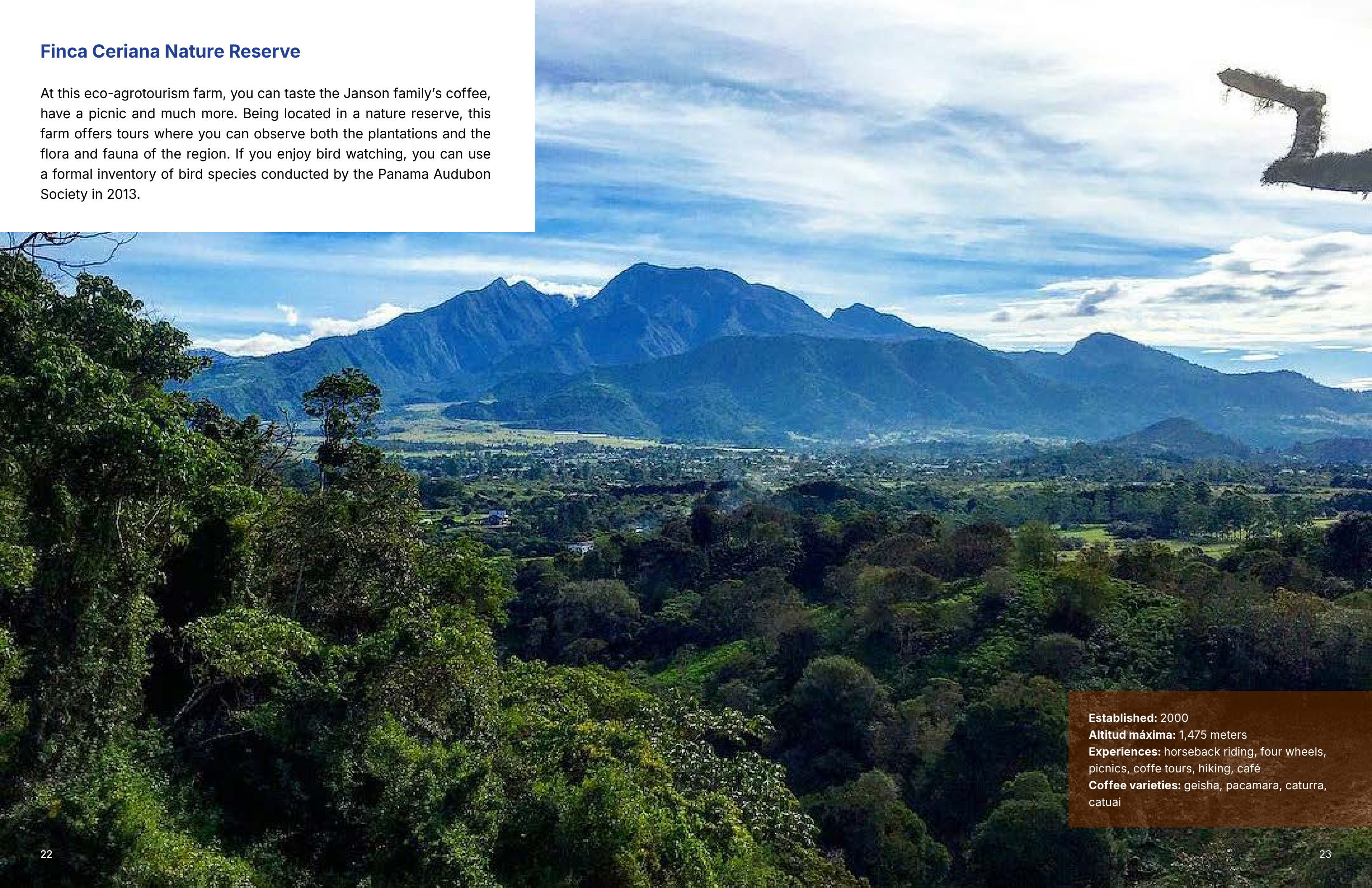
Bambito Estate has been a family business for five generations. It is situated between two ridges that protect the coffee trees from the summer winds. The estate has two springs that provide water to the plantations and two natural microclimates that are perfect for growing highland coffee.



Established: 1945
Maximum elevation: 1,800 meters
Experiences: hiking, coffee tours, coffee tastings
Coffee varieties: green tip geisha, catuai, caturra, pacamara

Finca Ceriana Nature Reserve

At this eco-agrotourism farm, you can taste the Janson family's coffee, have a picnic and much more. Being located in a nature reserve, this farm offers tours where you can observe both the plantations and the flora and fauna of the region. If you enjoy bird watching, you can use a formal inventory of bird species conducted by the Panama Audubon Society in 2013.



Established: 2000
Altitud máxima: 1,475 meters
Experiences: horseback riding, four wheels, picnics, coffee tours, hiking, café
Coffee varieties: geisha, pacamara, caturra, catuai

District of Renacimiento

The district of Renacimiento, west of Chiriquí, is an excellent region for coffee growing. With altitudes between 600 and 2,500 meters above sea level, Renacimiento gives rise to a bean with very varied characteristics, depending on the altitude and the microclimate of the terrain. Several types of high altitude Arabica coffee are produced here, among them Geisha. This high quality coffee has unique aromas and flavors, which are particular to the area and are highly sought after in the international market.



Established: 1940
Maximum elevation: 2,000 meters
Experiences: coffee tastings, coffee tours, hiking, birdwatching
Coffee varieties: typica, caturra, catuai, bourbon, paché, geisha, pacamara, maragogipe

Finca Hartmann

Would you like to taste a coffee that grows in the jungle? The Hartmann family has been in charge of their crops for three generations. Their vision has led them to create plantations trying not to cut trees and replanting native species to maintain the cycle and the health of the ecosystem. This has resulted in a coffee that grows under the shade of the native trees, which have been there for many years.



Established: 1968
Maximum elevation: 2,000 meters
Experiences: coffee tastings, birdwatching, hiking, scientific tourism, lodging
Coffee varieties: caturra, catuai, geisha

Finca Salmor

Finca Salmor is located in El Copal de Cañas Gordas. Here you can enter a virgin forest, which is ideal for bird watching. You can also explore the coffee plantations and do “sensory hiking”. This farm has a farm with cows, where you will witness the production of grade A milk from the milking.



Established: 1974
Maximum elevation: 1,150 meters
Experiences: yoga, coffee tastings, coffee plantations, milking
Coffee varieties: obata, marsellesa, catuai

Finca La Llorona

At La Llorona you will experience the world of coffee from a new perspective. Here you will be able to get involved in artisanal coffee production and scientific tourism. After spending the day exploring the surrounding forest of many microclimates, the farm’s cabins will help you recharge your batteries for the next day.

Finca Café de Eleta

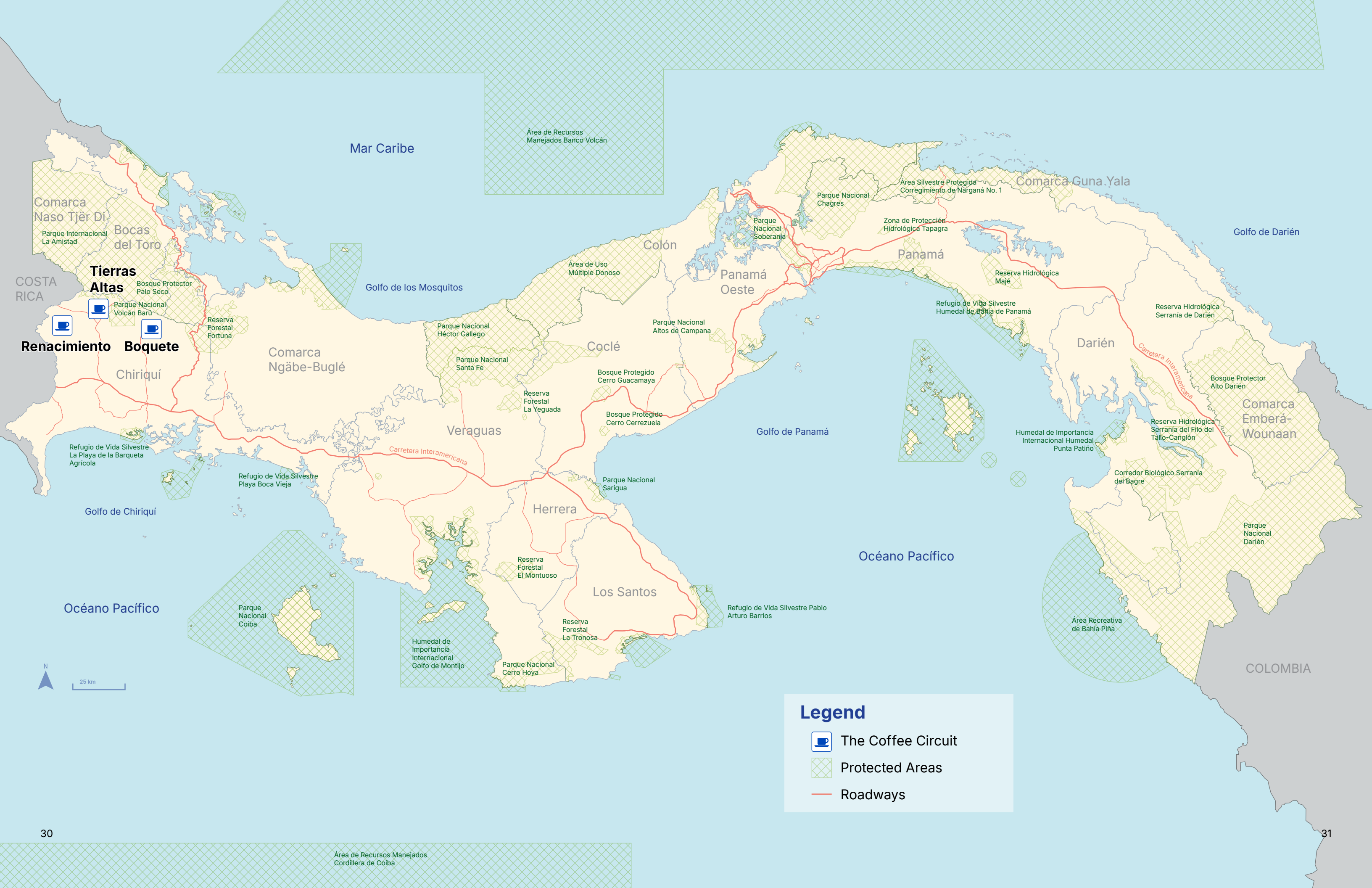
Learn how to cup coffee at Finca Eleta. The farm belongs to the Specialty Coffee Association of Panama (SCAP) and participates annually in the Best of Panama (BOP) cupping event. Here you can also take a tour to learn how the special flavor of high altitude arabica coffee is achieved, and you can explore nurseries and coffee plantations.

Established: 1978

Maximum elevation: 1,600 meters

Experiences: coffee plantations, coffee tastings, birdwatching, hiking, coffee tours

Variedades de café: geisha, bourbon, catuai, caturra, criollo, maragogipe, pacamara



Mar Caribe

Comarca Guna Yala

Comarca Naso Tjër Di

Bocas del Toro

Tierras Altas

Renacimiento Boquete

Chiriquí

Comarca Ngäbe-Buglé

Veraguas

Cooclé

Herrera

Los Santos

Colón

Panamá Oeste

Panamá

Darién

Golfo de Darién

Golfo de Panamá

Océano Pacífico

Océano Pacífico

COLOMBIA

Comarca Emberá-Wounaan

Área de Recursos Manejados Banco Volcán

Área Silvestre Protegida Corregimiento de Narganá No. 1

Parque Nacional Chagres

Parque Nacional Soberanía

Zona de Protección Hidrológica Tapagra

Reserva Hidrológica Majé

Refugio de Vida Silvestre Humedal de Bahía de Panamá

Reserva Hidrológica Serranía de Darién

Área de Uso Múltiple Donoso

Parque Nacional Altos de Campana

Parque Nacional Héctor Gallego

Parque Nacional Santa Fe

Bosque Protegido Cerro Guacamaya

Reserva Forestal La Yeguada

Bosque Protegido Cerro Cerrezuela

Parque Nacional Sarigua

Reserva Hidrológica Serranía del Filo del Tallo-Canglón

Bosque Protector Alto Darién

Humedal de Importancia Internacional Humedal Punta Patiño

Corredor Biológico Serranía del Bagre

Parque Nacional Darién

Refugio de Vida Silvestre La Playa de la Barqueta Agrícola

Refugio de Vida Silvestre Playa Boca Vieja

Golfo de Chiriquí

Reserva Forestal El Montuoso

Parque Nacional Coiba

Humedal de Importancia Internacional Golfo de Montijo

Reserva Forestal La Tronosa




Parque Nacional Cerro Hoya

Refugio de Vida Silvestre Pablo Arturo Barrios

Área Recreativa de Bahía Piña

Área de Recursos Manejados Cordillera de Coiba

Legend

-  The Coffee Circuit
-  Protected Areas
-  Roadways

Be a conscious traveler

With the decisions you make during your visit you can help us preserve Panama's wildlife and ecosystems.

Don't leave trash:

Take with you all waste and garbage generated during your activities and deposit it in the appropriate trash containers.

Support the local economy:

Prefer local businesses and tour operators that implement sustainable practices and contribute to the economic development of Panama's communities.

Education and awareness:

Learn about terrestrial ecosystems and the importance of their conservation, and share your knowledge with other travelers to promote responsible tourism.

Support conservation:

Participate in volunteer programs or donate to organizations dedicated to the conservation of terrestrial habitats.





Live the Coffee Circuit

Visit <https://circuitodelcafe.com> to learn more about the destinations that are part of the Coffee Circuit.

Visit [tourismpanama.com](https://www.tourismpanama.com)

Visit <https://www.tourismpanama.com> for additional information about the Heritage Routes of Panama.

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