



The view of Volcán Barú from Bambito Estate - Panama



Bambito Estate

Producer Amar Sittón family

Farm	Bambito Estate
Altitude	1650 - 1800 m
Region	Tierras Altas, Chiriquí
Harvest	October - January
Best of Panama Awards	#2 2007, #5 2019, #3 2020

About Bambito Estate

The beautiful Bambito Estate is a lush fifteen hectares of land that was founded by the current producing family's grandfather, Alberto Sittón, in 1945. Uniquely, the team led by Priscilla Amar Gonzalez and her brother Rafael Amar are all viewed as crucial and are all classified as the collective producers of the coffee at this farm. The Estate is planted with ten hectares of coffee trees and the remaining five hectares are natural rainforests. While it is not certified organic, the producers use green label products that remain in balance with nature and recycle the processed cherry pulp as fertiliser and the cascarilla as fuel at the farm.

Bambito Estate has held on to the traditional processing methods of washed and natural, but are beginning to experiment with anaerobic fermentation techniques. Their coffees so far have been handsomely awarded in multiple Best of Panama competitions, meaning their coffees are certainly something to get excited about.

What we find more exciting, is the pride this Estate has in their local community and their team of permanent workers who work and live in the Estate along with their families. Some of their long term workers include Alexis, who is in charge of the field, Adriano who manages the mill and Alexander who manages the coffee cellar. Each year, the workers and the producers proudly bring their families to help through the harvesting season. The Amar Sittón family also helps their community by sponsoring the local primary school, supplying breakfast all year round to the students and the teachers. Project Origin are very excited and proud to be working with such wonderful, community focused people, and we are looking forward to sharing their coffees around the world.

Bambito

Varietal: Geisha

Process: Washed



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are pulped and mechanically demucilaged removing skin and all mucilage from the bean
- o Coffee is then dried on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Bambito

Varietal: Yellow Catuai

Process: Natural



Processing Details

- o Picking of only red cherries
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Cherries remain on raised beds until moisture content reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation