

SENSORY LAB¹

感研

Don Pachi Geisha here in Australia at Sensory Lab

Sensory Lab is proud to present the Don Pachi Geisha here in Australia, a highly sought after coffee in very short supply. This coffee represents what may be arguably the best cupping coffee across a roasting table this year.

Sensory Lab came across this as Salvatore Malatesta travelled through Panama and Central America in search of new coffees and to further his own understanding on coffee. The coffee was blind cupped and the notes of rose petal, strawberries and cream leapt off the table and Sal said, "whatever that coffee is, I want it..." The deal was done and later it was revealed that the Don Pachi Geisha also won the Best Natural for Panama Geisha's for 2011.

Roasted by Ross Quail and his team of Roasters at Sensory Lab this coffee is offered as light roast for filter coffees; that being, Pour Over, Syphon and Cold Drip primarily. We dare not make espresso with it or you may never be able to use your taste buds again!

The cup could broadly be described as profound but in more precise words, a cascade of tropical fruit opening to strawberry rose petals and a astounding creamy body to finish. We are sure this will be one of those coffees you need to try before you die.

[Don Pachi Estate](#)



The Story of Don Pachi

Antonio Saraceni, originating of Calabria, Italy, man of pioneer spirit, decides to emigrate toward America. The Construction of the Interoceanic Railroad of Panama and the gold fever for the Californian lands didn't entertain his goal he came willing to grow coffee in Panama before in its native country it had cultivated.

He settled down in Boquete, town of which he was a founder along with men of bravery. He walked in the forest, sowing coffee seeds in lands at approximately 1500m above the oceans and he left us an inheritance: the love for the coffee and the constant work...

Today, as children of the fourth generation we continue after the dream that brought to this man to our lands; to cultivate a coffee of quality that allows to the next generations to live with the dignity that gives any work made with love. We cultivate an excellent coffee and our properties are still located between 1300m to 1500m this guarantee us a great quality product. Deep volcanic soils with great content of organic matter, complemented with a precipitation of little more than 2000mm. of rain, very well distributed, and a defined period of drought.

An ideal temperature, thanks to the fresh breeze of the mountains culminates an appropriate environment to produce a cup of coffee of great flavours. The coffee plants that we cultivate are assisted solicitously with a great population of mix varieties of tall type, (Typicas, Bourbon and Geishas), make a mixture with Catuai which blended appropriately they guarantee the exquisite flavor of our coffee, A great Coffee.

"We only produce the best coffee, because we have ally to the nature."

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[Best of Panama](#)



OFFICIAL RESULTS 2011

Position	Owner	Name of Sample	Score
1	Benjamín Osorio	Geisha Aristar	92.30
2	Hacienda La Esmeralda	Esmeralda Special	91.70
3	Finca Santa Teresa	Santa Teresa 1	90.68
4	Casa Ruiz	Lote 11 Jan	89.80
5	Cafe Kotowa	Kotowa Don K	89.29
6	Gonzalo Rojas	Pakamara Don Julian	89.09
7	Héctor Vargas	Panacoffee Special	88.63
8	Gonzalo Rojas	Typica Hea	88.02

NATURAL COFFEE CATEGORY

1	Francisco Serracín	Don Pachi Geisha	89.15
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