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ROASTED PREMIUM
COFFEE



MI VIEJO
Panamá

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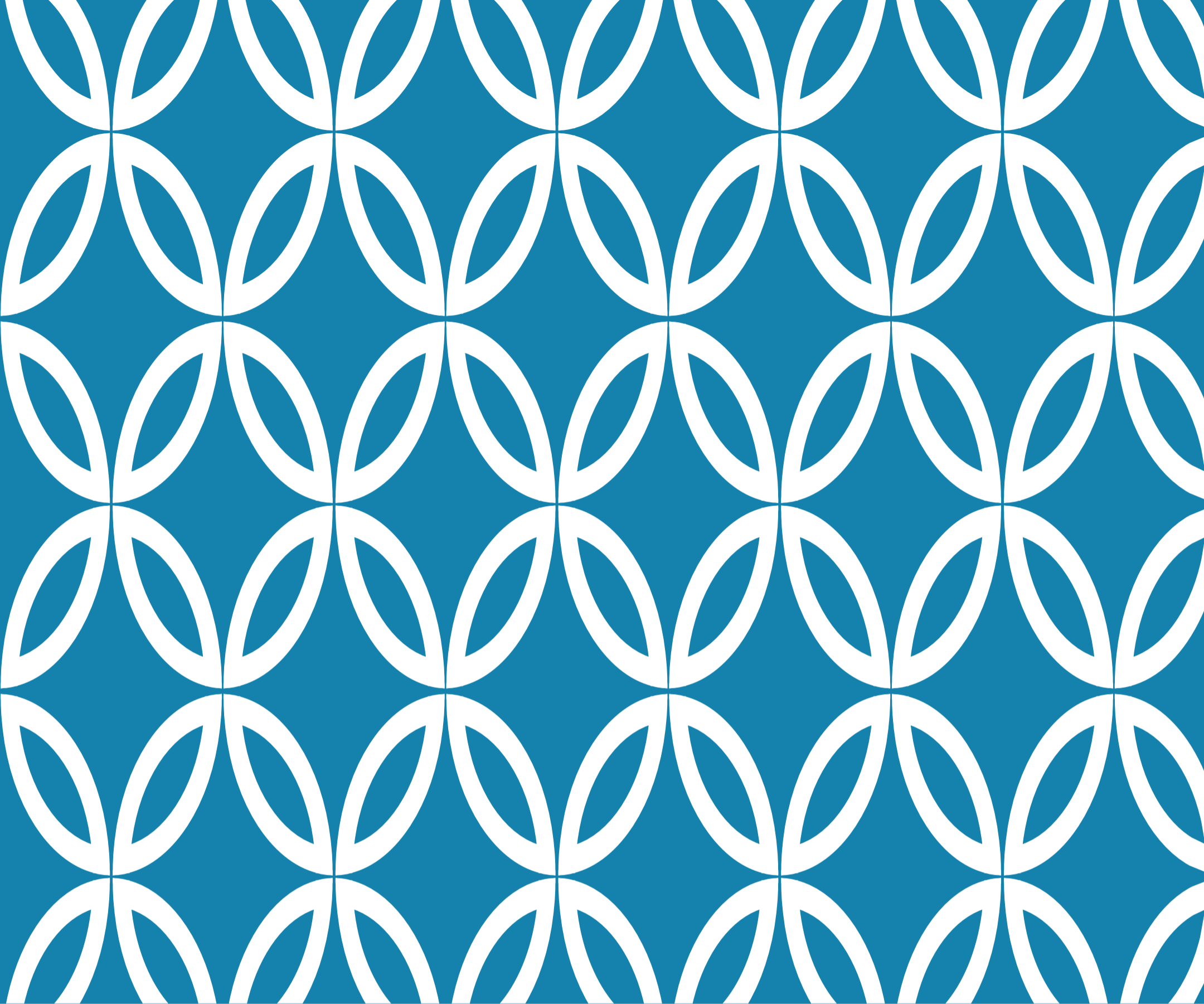
Boquete

Birthplace of Geisha Coffee

MI VIEJO

Panamá





**PANAMA SPECIALTY COFFEE
COMMODITIES WAREHOUSE
S.A. (COWA)**

Premium Coffee – Boquete,
Chiriquí – Panamá



MI VIEJO

Panamá





Panama Specialty Coffee Commodities Warehouse S.A. (COWA)

Premium Coffee — Boquete, Chiriquí — Panamá





OUR COMPANY

Commodities Warehouse S.A. is a duly registered Panamanian company focused on the export and marketing of quality, high-altitude coffees.

The farms have received awards for their high-quality Geisha and Arabica coffees, grown between 1,700 and 2,000 meters above sea level, boasting exceptional qualities and flavors, generating high cupping scores.

Our coffee is marketed under the **Mi Viejo Panamá brand**.



MI VIEJO
Panamá

- We comply with all health regulations (MINSA)
- Commitment to quality, traceability, and environmental sustainability.



ORIGIN AND PRODUCTION



- Region: Boquete, Chiriquí – Panamá
- Altitude: 1,850 – 2,000 m.s.n.m.
- Coffee producers: Micro-lots of high quality coffee with traceability of each lot
- Picking: manual



COWA

SPECIALTY

- 100% Arábica: Catuay, Bourbon, Typica
- Geisha Microlots (destacado para Japón)
- Process: Washed, Natural and Honey



COWA

SENSORY PROFILE

- Cata SCA: 80 – 90 puntos
- Notas: Florales, frutales (cítricos, frutos rojos), miel, chocolate y caramelo
- Cuerpo: Medio a sedoso
- Acidez: Brillante y balanceada
- Postgusto: Dulce y prolongado



COWA

OUR PRODUCTS

- Retail: 215 g x 425 | 24 g x) 24whole bean or grinded(
- Bulk: mín 10 lb
- Geisha: export-quality green coffee and/or roasted



COWA

¿WHY PANAMA?

Panamanian coffee is considered among the best due to its high-altitude volcanic soils, diverse microclimates, and the unique influence of the Volcán Barú. These factors, combined with the growth of the prized Geisha variety, result in beans with exceptional quality, complex floral and fruity flavors, and bright acidity. The specific environmental conditions in the Tierras Altas and Boquete regions create a perfect environment for producing world-class coffee.

Key Factors Contributing to Panama's Coffee Quality:

Volcanic Soil: The nutrient-rich volcanic soil around the Volcán Barú provides an ideal mineral-rich foundation for coffee plants.

High Altitude: Coffee farms at high elevations, particularly in Tierras Altas, experience cooler temperatures that slow the maturation process, leading to denser, more flavorful beans.

Diverse Microclimates: Panama's unique geography allows for a wide range of microclimates within small areas, with varying conditions from region to region.

Geisha Variety: Panama is renowned for its Geisha coffee, a variety originally from Ethiopia that thrives in these specific conditions, producing distinct sweet, floral, and fruity aromas.

Environmental Influences: The clash of warm Pacific and cool Caribbean winds creates a moist environment that coffee plants thrive in, and indigenous communities also play a role in the cultivation.

Producer Expertise: Panamanian coffee producers are known for their experience and commitment to high standards in cultivating, harvesting, and processing coffee bean



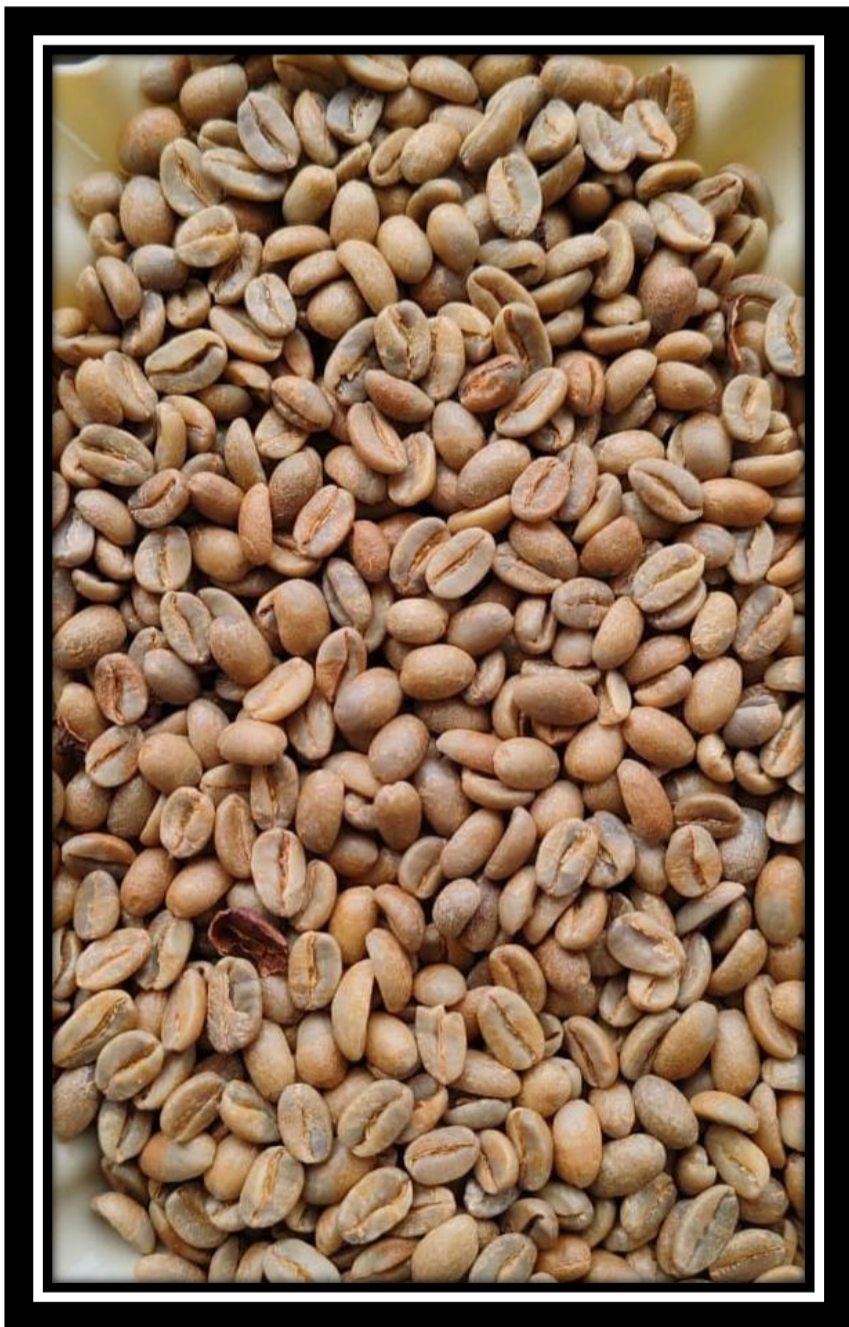
OUR DUTY

- Consistent quality in every batch
- Traceability from farm to packaging
- Reliable export logistics
- Long-term relationships with our customers



COWA

OUR COFFEES— GREEN COFFEE GEISHA



COWA

OUR COFFEES— GREEN COFFEE

ARABICA



Catuay



COWA

OUR PRODUCTS— ROASTED COFFEE



COWA

NUESTROS PRODUCTOS — ROASTED COFFEE



Geisha 215 g
Medium Roast
Whole Bean



Arabica 425 g
Medium Roast
Whole Bean



COWA

NUESTROS PRODUCTOS — ROASTED COFFEE

Ready to export



Grinded Coffee



COWA

OUR PRODUCTS— GRINDED ROASTED COFFEE

Grinded Coffee



OUR PRODUCTS— ROASTED COFFEE

READY TO EXPORT



COWA