



**CREATIVA  
COFFEE DISTRICT**

**ESTD. 2018**

**PANAMA**

**GAME THE CHANGE**

**Why Create  
with us?**

# Welcome

Creativa Coffee District. Where ART & COFFEE collide in a colorful equilibrium. Located in Chiriquí province of Panamá, our processing facility serves as a canvas for passionate artists and coffee professionals to manifest their craft in new and unexplored ways. Welcome to a journey towards inspiration, collaboration, and change.





# Our Purpose

At Creativa, we collaborate with our community to bring a dynamic line of specialty coffees charged with a certain artistic energy. This energy is sourced from our arts program and channeled into our unique fermentation processes.

By transforming a traditional wet mill and patio into a modern processing facility, CCD champions the development of the arts in the Boquete region of Panamá by incorporating artist residencies, both on location and virtually, into this space. Through this program, we hope to unite industries and cultures and spark innovations and bonds within the global community.





# United by Creativity

We are visionaries, driven by our passion to see an industry united. We believe that art has the reach and the power to connect us and allow us to reflect on both the outstanding achievements and the grave shortcomings of the specialty coffee world. By seeking new expressions of historic spaces, we intend to create an environment open to experimentation, discourse, and above all else - creation.



# Our coffee

We build relationships with top producers in Boquete, Hornitos, and Renacimiento, purchasing just-harvested, perfectly ripe coffee cherry from people and organizations that inspire us. Through this model, we are provided with exceptional raw material for our micro and nano lot fermentation processes.

We separate our offerings into two categories: **Traditional Varieties** and **Exotic Varietals**, each with its own Reserve Series subcategory for truly remarkable selections.



## Traditional Varieties

Celebrates the tried-and-true coffee varieties of our area, their beauty and potential far from lost on us. Here, you'll find Catuai, Caturra, and Typica shining under the light of our precise yet daring fermentation styles, exhibiting extraordinary flavor profiles.

**Micro-lots 86 points and above**  
**Micro-lots RSV +89**



### TRADITIONAL VARIETIES RESERVE

Micro-lots made up of traditional varietals that have taken to their chosen process exceptionally well, scoring 89 points or higher.

## Exotic Varietals

Features the illustrious varietals that Panamá has become renowned for, and our Geisha, Pacamara nano-lots continue that legacy. These distinct and vibrant selections can appear otherworldly in the cup, marked by curious and unique profiles.

**Nano-lots 88 points and above**  
**Nano-lots RSV+90**



### EXOTIC VARIETALS RESERVE

Kept for our highest calibre offerings, these nano-lots score 90 points or higher. Representing the pinnacle of our harvest, these sought after varietals have responded remarkably to their unique processes.





# The Venue

Our wet mill wasn't always dedicated to the fusion between art and coffee, but it has long been a key location for coffee production in Panama. When it was originally founded on July 10th, 1960, it quickly became one of the epicenters of coffee production for the country, producing up to 15% of the entire production, and played a significant role in creating the thriving industry we see today. Today it is this rich history that we carry forth using art to bring the story of the individuals and the cultures that this space holds. Honoring the traditions of the past by viewing them through the artistic lens is essential to inspire change in this wonderful industry.

# The Place Where Coffee and Art Collides

We are serious about art and its power to spark unity and change. We invited Maria Lucia Aleman, former Board Member at the Contemporary Art Museum of Panamá, to establish an art program that invites artists to step into our coffee world and shake it up with their point of view. We offer a space that celebrates self-expression by inspiring artists with our work with specialty coffee.

## FIRST RESIDENCY

The installations of the former Central Coffee Mill are full of artifacts, machinery and spaces loaded with historical values that activate discourses on the evolution of industrialized processes. The social footprints of diverse communities and the cultural range that revolves around the coffee industry in the Boquete region.

Artists Ana Elena Garuz (Panama) and Adán Vallecillo (Honduras) were invited to think about the diverse contents involved in the coffee region. They investigated the structures of the site and generated pieces based on contexts they discovered about the coffee mill and its surroundings.

**Ramón Zafrani, guest curator**







**#ARTFULLYELEVATED**

# **Let Our Micro-Lots Be A Canvas For Your Creativity**

Get in touch with your client relations representative for your samples today at [\*\*sales@equationcoffee.com\*\*](mailto:sales@equationcoffee.com) ✨