





Xopa is a unique blend of two of Panama's best exports. We use Caturra coffee, grown and roasted near our distillery. We add our own Single Estate rum to create a rich, complex liqueur, made for and by coffee lovers

SINGLE ORIGIN- We only use the best local ingredients, no flavourings or additives. The only thing you'll find in a bottle of Xopa is what we grow, brew and distill in the volcanic highlands of Chiriqui. 100% pure coffee, 100% pure Panamanian rum.

CASA BARÚ DISTILLERY- Located in the unique conditions around the Barú volcano: pure spring water, high altitude and a temperate rainforest climate, where year-round rains drain through rich volcanic soils.



Variant	Xopa Coffee Liqueur 70cl - 20%	Xopa Geisha Coffee Liqueur 70cl - 20%
		
Description	<p>Delicious cold brew coffee from the Chiriqui Highlands, combined with our premium pot still spirit in a colourful packaging.</p> <p>Rich, chocolate and sherry coffee notes with undertones of premium pot still spirit.</p>	<p>Exclusive cold brew coffee from Panamanian Geisha coffee with our premium pot still spirit.</p> <p>Subdued yet intense floral and jasmine-like coffee notes with undertones of premium pot still spirit.</p>
Signature Serve	<p>Espresso Martini, Xopa & Tonic</p>	<p>Enjoyed neat on the rocks</p>
Consumer price	<p>€30</p>	<p>€50</p>