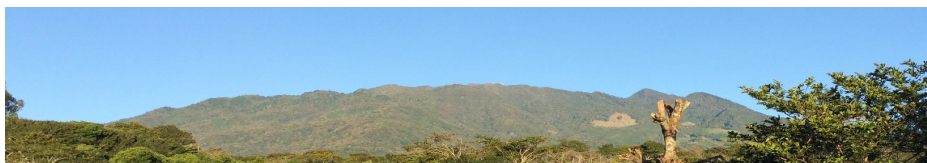


## Boquete Valley Gourmet Coffees™

**Limited Edition Coffees** – Great coffees that are grandiose by their own stature. The small quantity production makes them be a rare opportunity to enjoy. Their *Cup Bouquet*, *Cup Character*, and *Cup Tasting Experience* is unique due to their nature. This is based on variety per se, region grown, green processing, and roasting profile - all for you to fully enjoy worldwide-acknowledged unique coffees.

	Name	Coffee Description	Cup Profile
1	<i>Dall' Alta Montagna</i>	100% Arabica Gesha	Marked brightness with citric sparks, mellow presence with fruity tendency, good <i>velvetian</i> richness and <i>long en bouche</i> sensation of a complex cup, with “crystal-clear” clean ending. House Roast.
2	<b>Camino Del Zuto</b>	100% Arabica Pacamara	A spicy thick complex coffee, with a deep impression and firm chocolate expression. Round smooth aftertaste leaving traces of spices, heavy chocolate thickness and creamy sensation. House Roast
3	<i>Eichen-geschmack</i>	100% Arabica Maragogipe	Suddenly bright with a rather notorious fresh oaky sensation. Develops into thick heavy, dark honey and syrupy. Leaves a mid-mouth aroma, rich and some how complex. Smooth while present. Roxo Roast
4	<b>D'Arbrers Verts</b>	100% Arabica Typica	Elegant brightness with citric tendency. Orangi with peel-marmalade tendency and <i>en bouche</i> roundness of complex cup. Transparent finish with <i>chocolattier</i> impression moving out smoothly. <i>Nostro</i> Roast.



## *Boquete Valley Gourmet Coffees* <sup>TM</sup>

**Selected Coffees** - Just like wines, these coffees come from a particular geographical location and present a well-defined *Cup Bouquet*, *Cup Character*, and *Cup Tasting Experience*. Washed process prior to roast.

	Name	Cup Profile
1	<b>La Berlina Estate</b>	Full body, heavy and rich, with a vertical and forward <i>velouté</i> ; with a defined <i>long en bouche</i> sensation of a complex exquisite cup. Its aftertaste is toward a nice and light sweetness including a fine dark-chocolate tendency.
2	<b>Panamaría</b>	A refined, gentler, sparkling cup character, with full body, round and smooth <i>velouté</i> that rises toward the back palate, leaving an enjoyable <i>long en bouche</i> fuller and noble aftertaste with a tendency toward sweetness.
3	<b>Panamaría Espresso</b>	A remarkable sparkling experience that fills the back upper part of the palate with a very alive, round, creamy and well-defined surprising taste expression.
4	<b>Maunier</b>	Complex enjoyable taste well balanced with good supporting body and a defined bubbling taste over lower part of the mouth and toward its sides. Very alive, energetic and settled bouquet.



## *Boquete Valley Gourmet Coffees* <sup>TM</sup>

**Selected Coffees & Process Types** Just like wines, these coffees come from a particular geographical location and present a well-defined *Cup Bouquet*, *Cup Character*, and *Cup Tasting Experience*. Development of flavor experience comes enhanced by the drying processing step used: white, honey, and “raisin” type.

	Name	Cup Profile
1	<b>Arabica</b> <b>Peaberry</b> “White” Drying Process	Complex bright taste that fills the <i>bucal</i> space with a marked sensation. Great supporting body that provides a base for richness with traces of heaviness and thickness. Clean and round aftertaste.
2	<b>Molto</b> <b>Gustoso</b> “Honey” Drying Process	Rich with brightness hints, with a round and smooth nutty thickness; with a defined <i>long en bouche</i> creamy smooth sensation. Its aftertaste is round with nice and light mellowish traces. Smooth chocolate tendency with citric floral aroma sensation. Presents a nutty and round subtle complex flavors followed by smooth aftertaste.
3	<b>Highlands</b> <b>Pride</b> “Raisin” Drying Process	A marked rich, heavy, and nutty experience, filling the mouth with a smooth, round, creamy, and, well-defined tropicalized fruity taste expression from the “Raisin” drying step. Stamped impression coming out the the thickness and a defined “strawberry” and fruitness presence



## *Boquete Valley Gourmet Coffees* <sup>TM</sup>

**Gourmet Coffees** – High quality beans, grown between 1,000 and 1,700 meters above sea level. Hand-picked ripe *cherries*, whose two seeds are carefully processed to develop the cup characteristics that is present in the Arabica coffee variety. The graded and sorted seeds, known as green coffee beans, are roasted according to a desirable and distinctive cup profile.

	Name	Cup Profile
1	<b>House Roast</b>	Well balanced, full body, and nice round <i>velouté</i> . Very smooth creamy and light <i>velvetian</i> aftertaste that provides a pleasant <i>long en bouch</i> experience.
2	<b>Decaffeinated</b>	Interesting balanced cup that provides a sweet mellow coffee taste in spite of the absence of caffeine. Smooth and light creamy aftertaste.
3	<b>Half-Decaf</b>	50% House Roast – 50% Decaffeinated coffee
4	<b>Flavored Coffee</b>	A round, well balanced and good supporting body that serves as a great base for flavoring. Amaretto, Irish Crème, Vanilla-Hazelnut, Chocolate-Almond, Hazelnut, Macadamia Nut & Crème, Cinnamon-Hazelnut & Crème





## *Boquete Valley Gourmet Coffees* <sup>TM</sup>

**Gourmet Coffees Roast Profiles** – High quality beans, graded and sorted seeds, known as green coffee beans, are roasted according to a desirable and distinctive cup profile. Every Roast Profiles develops specific and distinctive aroma and flavor experience.

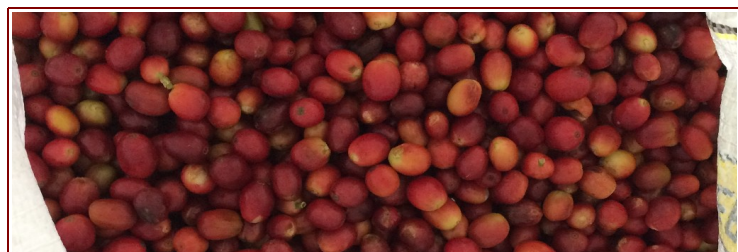
	Name	Cup Profile
1	<b>European Roast</b>	Well balanced brightness, smooth body, and nice round <i>velouté</i> , with a light <i>velvetian</i> aftertaste that provides a pleasant <i>long en bouch</i> transparent tendency experience.
2	<b>Latin Roast</b>	Well balanced, marked body, and nice round <i>velouté</i> . Very smooth creamy and light <i>velvetian</i> aftertaste that provides a pleasant <i>long en bouch</i> experience.
3	<b>Italian Roast</b>	Sparky brightness, round semi-full body, sweet and creamy mouth feel. Heavy tendency with mellow hints. <i>Long en bouch</i> marked aroma in the back of the mouth
4	<b>French Roast</b>	Intense aroma, heavy and dark chocolate tendency, full body, creamy and very present mouth feel that prevails over time. Spicy <i>bittiness</i> marking concentration of taste.



# Boquete Valley Gourmet Coffees <sup>TM</sup>

**Café Orgánico – Organic Coffees – Bio-Friendly** Coffees grown and processed following strict regulatory norms established by international bodies. All products used in the growing areas are of natural origin and natural. The process of the *cherries*, the preparation of the seeds – the green coffee beans –, as well as the roasting / packaging activities are controlled to provide traceability, assuring the integrity of the product as an Organic Product.

	Name	Cup Profile
1	<b>La Berlina Orgánico</b> [ Certificado ]	<i>Estate Coffee</i> that presents full body, rich and creamy, with a well balanced character; recognizable <i>velouté</i> and a nice floral sensation that enhances the <i>long en bouche</i> experience with a nice present brightness.
2	<b>Jacobo Bio-Friendly</b> [ Non-Certified ]	<i>Estate Coffee</i> that is very alive with full rich cup. Well marked intensity that stays in the mouth in a gentle manner with a great round aftertaste.
3	<b>Boquete Organics</b> [ Certificado ]	The <i>House Roast</i> bright, mellow, rich or <i>Dark Roast</i> Organic Coffee - option for the lovers of deep, heavy, and thick creamy - experience that lingers for longer time in the mouth with a marked sensation.



## *Boquete Valley Gourmet Coffees* <sup>TM</sup>

**Ground Coffee** Starting the day with an energizing coffee is key for facing what comes with the day. Sunrise Blend is a combination of 100% Arabica beans of that classic morning coffee. Its different roast profiles are: light, medium, dark, and espresso.

	Name	Cup Profile
1	<b>Sunrise Blend Light Roast</b>	Smooth, rich, bright and mellowish. Fine grind for filter preparation.
2	<b>Sunrise Blend Medium Roast</b>	Rich, round, somehow thick. Fine grind for filter preparation.
3	<b>Sunrise Blend Dark Roast</b>	Spicy, intense, somehow heavy, and nutty. Find grind filter preparation.
4	<b>Sunrise Blend Espresso Type</b>	Intense, rich, heavy, and somehow creamy. Espresso grind for espresso home equipment.

