



CAFÉ RUIZ

Boquete Valley Gourmet Coffees



Selected Coffees - Just like wines, these coffees come from a particular geographical location, variety or combination of both. They present a well-defined *Cup Bouquet*, *Cup Character*, and *Cup Tasting Experience* highly valued by coffee connoisseurs.

	Name	Cup Profile
1	La Berlina	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	Panamaría	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	Panamaría Espresso	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	Maunier	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.



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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 particular cup characteristic. The graded and sorted seeds, known as green coffee beans, are roasted according to a desirable and distinctive cup profile.

	Name	Cup Profile
1	House Roast	Well balanced, full body, and nice round <i>velouté</i> . Very smooth creamy and light velvetian aftertaste that provides a pleasant <i>long en bouch</i> experience.
2	Decaffeinated	Interesting balanced cup that provides a sweet mellow coffee taste in spite of the absence of caffeine. Smooth and light creamy aftertaste.
3	Flavored Coffee	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, Raspberry, Macadamia Nut & Crème, Chocolate-Raspberry & Crème, Cinnamon-Hazelnut & Crème



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Café Orgánico – Organic Coffees – Bio-Kaffee – Biologique Café – 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 strictly controlled. This guarantees product integrity as Certified Organic Coffees.

	Name	Cup Profile
1	La Berlina Orgánico	Estate Organic Coffee that present 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.
2	Jacobo Orgánico	Estate Organic Coffee 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	Boquete Organics	The <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 upper palate sensation.
4	Bio Kabe Sribire Gwaire	The most autochthonous way of growing and processing coffee that produces a thick cup of coffee with a <i>chocolattier</i> tendency

