

**Cup Profile Description**

*Boquete Valley Specialty 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.

	<b>Name</b>	<b>Coffee Varietal</b>	<b>Cup Profile</b>
1	<b>Dell'Alta Montagna</b>	<b>Panama Geisha</b> <i>from Panamanian micro regions. House Roast Washed geisha</i>	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.
2	<b>Del Rosso Scuro</b>	<b>Panama Geisha</b> <i>from Panamanian micro regions. Natural geisha Mid-Dark Roast</i>	Medium Roast Marked citric aroma with fruity tendency; mellow presence with sweet tangerine hints and <i>en bouche</i> sensation of a spicy nutty cup. Chocolate hints ending with a marked impression that vanishes in a smooth manner
			Mid-Dark Roast Marked vanilla aroma with citric-like mandarine tendency. Smooth & mellow presence. Dark chocolate hints ending with smooth round thickness
3	<b>Peu Grand</b>	<b>Mokka</b> <i>from Boquete micro regions. Nostro Roast</i>	Mellow, floral hints, smooth nuttines aroma. Rich, somehow siropy sensation with cherry and candy hints. Fine roundness with light ending and clean finish. Very limited supply.

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4	<b>Caminos Del Zuto</b>	<b>Pacamara</b> from Boquete micro regions. House Roast.	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.
5	<b>Eichen-geschmack</b>	<b>Maragogipe</b> from Boquete micro regions. <i>Roxo</i> Roast.	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.
6	<b>D'Arbres Verts</b>	<b>Typica</b> from the Boquete micro regions. <i>Nostro</i> Roast.	Elegant brightness with citric tendency. Orangy with peel-marmolade tendency and <i>en bouche</i> roundness of complex cup. Transparent finish with <i>chocolattier</i> impression moving out smoothly.
7	<b>Folhas de Árvore</b>	<b>Caturra</b> from Panamanian micro regions. <i>Nostro</i> Roast.	Sweet, mellow spicy, floral hints, fresh tendency an en bouche roundness of smooth cup. Transparent finish. Hints of butterish and mild presence ending with a light <i>chocolattier</i> impression.
8	<b>Iucundum</b>	<b>Catuai</b> from Panamanian micro regions <i>Nostro</i> Roast.	Bright, nutry spicy hints, fresh tendency in fragrance and in an en bouche roundness of smooth cup. Sweet and clean taste followed by a mild presence, ending with a nice sugar-cane juicy impression.

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**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>Mountain Morning</b>	<i>Mellowish</i> and brighting aroma with a round, chocolate, nutty and creamy sensation. Bright appeal with hints of cherry. Marked chocolate-almond, rich but not so heavy aftertaste.
5	<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.

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**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. Very limited supply.
2	<b>Molto 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 High Yield Coffee	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

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**Bio-Friendly Coffee** Coffees grown and processed following systemic norms with the minimum use of chemicals. Products used in the growing areas comply with caring of the environments location.. 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 a Bio-Friendly Coffee.

	Name	Cup Profile
1	<b>Jacobo Bio-Friendly ( Medium Roast )</b>	<i>Estate Coffee</i> that is very alive with smooth floral and sweet cup. Good intensity that stays in the mouth in a gentle manner with a great round aftertaste.
2	<b>Jacobo Bio-Friendly ( Dark Roast )</b>	<i>Estate Coffee</i> that is heavy with a full rich cup. Well marked intensity that stays in the mouth in a complex manner prevailing a great spicy hints aftertaste.
3	<b>Jacobo Bio-Friendly Honey Drying Process ( Medium Roast )</b>	<i>Estate Coffee</i> with a medium roast that presents a bright beginning with a mellow and smooth experience that lingers for longer time in the mouth with a marked <i>chocolatier</i> sensation.

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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 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>Full-Dekaf</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-Dekaf</b>	50% House Roast – 50% Decaffeinated coffee
4	<b>Flavored Coffee</b>	A round, well-balanced, good supporting body with following aromas: Amaretto, Irish Crème, Vanilla-Hazelnut, Chocolate-Almond, Hazelnut, Crème Brûlée, Coconut Rush, Macadamia Nut & Crème, Cinnamon-Hazelnut & Crème

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**Roast Profiles** – High quality beans The 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><i>Leipziger</i></b> Light-Med Roast	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><i>Assum</i></b> Medium Roast	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.
3	<b><i>De Turino</i></b> Med-Dark Roast	Sparky brightness, round 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><i>De Le Havre</i></b> Dark Roast	Intense aroma, heavy and dark chocolate tendency, full body, creamy and very present mouth feel that prevails over time. Spicy <i>bite</i> marking concentration of taste.

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**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. Mid-Fine grind for filter preparation.
2	<b>Sunrise Blend Medium Roast</b>	Rich, round, somehow thick. Mid-Fine grind for filter preparation.
3	<b>Sunrise Blend Dark Roast</b>	Spicy, intense, somehow heavy, and nutty. Mid-Fine grind filter preparation.
4	<b>Sunrise Blend Espresso-Type Grind</b>	Intense, rich, heavy, and somehow creamy. Espresso grind for espresso home equipment.