

# CAFÉ RUIZ

## *Boquete Valley Gourmet Coffees*

**Estates 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*

	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 thick 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 Estate</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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**Specialty 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.

	<b>Name</b>	<b>Cup Profile</b>
1	<b>House Roast</b>	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	<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. This is a great base for enjoying flavored coffee.
3	<b>Flavored Coffee</b>	A round, well balanced and good supporting body that serves as a great base for flavoring. Flavors available are: Amaretto, Irish Crème, Vanilla-Hazelnut, chocolate-Almond, Hazelnut, Macadamia Nut, Raspberry, Macadamia Nut & Crème, Chocolate-Raspberry & Crème, Cinnanmon-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 controlled to guaranteeing trazability. This assures the integrity of the product as an Organic Product.

	Name	Cup Profile
1	<b>La Berlina Orgánico</b>	Estate 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	<b>Jacobo Orgánico</b>	Estate 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	<b>Boquete Organics</b>	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	<b>Bio Kabe SG</b>	The most autochthonous way of growing and processing coffee that produces a thick cup of coffee with a <i>chocolattier</i> tendency