



Vournas Coffee Trading, Inc.

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Panama Jaguar Boquete



We are pleased to offer this Panama Jaguar Boquete Chiriqui from the Ruiz family, who since 1920 has been growing and processing some of the finest coffee Panama has to offer. For three generations Casa Ruiz and the Ruiz family have transformed what used to be a single-family farm into a specialty enterprise that also processes, packages and roasts. Today the operation is managed by brother and sister, Plinio and Maria Ruiz, who like their parents and grandparents before them are dedicated to growing top-quality varietals high up in the cool, natural shade canopy of the Boquete mountains. The Panama Jaguar Boquete is grown from an assortment of arabica trees, including Pacamara, Geisha, Catuai, Typica, Yellow Bourbon and Maragogype. Over the years Casa Ruiz has earned a reputation for quality, and consistency. They have remained on the

cutting edge of processing techniques and packaging solutions. The farm employs a permanent staff of 74 workers that balloons to nearly 900 during their harvest. Thanks to their strict high standards, only the ripest red cherries are picked, processed and sorted by grow method, altitude, varietal and bean size. In their own words Casa Ruiz is "dedicated to the art of producing high-end quality coffee from Boquete by being good stewards of what has been entrusted to us - our environment and its resources." In our cupping room the Panama Jaguar Boquete has developed its own reputation for consistent quality with pronounced orange notes, a golden bright acidity and a syrupy body with some sweet brown sugar accents rounding out the cup. Casa Ruiz utilizes both traditional growing methods and modern, eco-friendly techniques to be able to consistently provide a superior crop, while maintaining a healthy natural environment for future generations. Natural shade trees provide cover for the coffee plants as well as food and shelter for migratory and resident bird species. Add to that a mineral rich volcanic soil that supports the needs of their many different types of varieties and voila, you've got excellent conditions for producing this Panama Jaguar Boquete. Plinio and Maria support social sustainability and empowerment initiatives, including local literacy and professional development programs, the teaching of technical aspects of organic farming, coffee industry education and even barista training. They have also helped build a model program to help the indigenous Ngäbe people obtain organic certification for coffee grown on their land; in fact over three hundred independent, small-scale family farms partner with Casa Ruiz to process and market their coffee.

Cupping Notes: Medium body, golden bright acidity, with bits of tangerine, nuttiness and toffee on the finish.



Producer:	Maria and Plinio Ruiz
District:	Boquete
Region:	Chiriqui
Variety:	Pacamara, Geisha, Catuai, Typica, Yellow Bourbon, Maragogype
Processing:	Washed
Altitude:	4,900 - 5,400 ft (1500 - 1650m)
Coffee Grading:	SHB
Harvest:	December - March