

Maunier Estate



This is a specialty coffee produced by Casa Ruíz S.A. The plantations are located on the slopes of the Barú Vulcano, looking east toward the beautiful Boquete Valley. This area receives the majority of sun exposure at daylight and its altitude produces a nice fresh and cold weather around the whole year.

History

In 1985 Mr. Plinio Ruiz Sr. bought the farm that constitutes the base of what we know today as Maunier Estate Coffee. During the early 1980's we met the founder of the farm Monsieur Gilbert Maunier de La Espriella. He was a very knowledgeable Frenchman. He knew about the quality of the Boquete coffees, and he himself was a flower specialist carrying an international flower business. The flowers and his Boquetenian wife were the main reason why he moved to Boquete. After a while of being in Boquete he bought some land from his wife family and started his coffee plantation using two varieties: Caturra rojo and Criollo (typica) trees. He did separate them in two orchards within the plantation preserving the native trees as the shade trees for the coffee plantation.

After some 15 years of living in Boquete, the military dictatorship, the rulers of Panama by those days, became very picky with foreign citizenships and their business. Monsieur Maunier decides to move to Costa Rica and he came to Mr. Ruíz Sr to offer his farm but by this time Mr. Ruiz Sr. could not buy it. Monsieur Maunier was the person who sold the first coffee roaster machine (a 2 kilo gas drum) used by the Ruíz family to start its roaster business in 1981 with the brand name CAFÉ RUIZ.



Three years after the departure of Msr. Maunier the farm was offered to Mr. Ruiz again and this time he bought it. Since then, Casa Ruíz tried to develop a new product based on the location of the farm and the cup characteristics it presents. It was in 1992, when the first 250 60-Kg bags were labeled Maunier Estate. Some years later (1995) the family bought more coffee land in the same area of the Maunier plantation and also started a policy of sharing premiums on price to other coffee farmers neighboring the Maunier Estate. Maunier Estate offer became a significant amount being up to 3,000 bags when the harvest is good, and 1,500 bags on the lower crops.

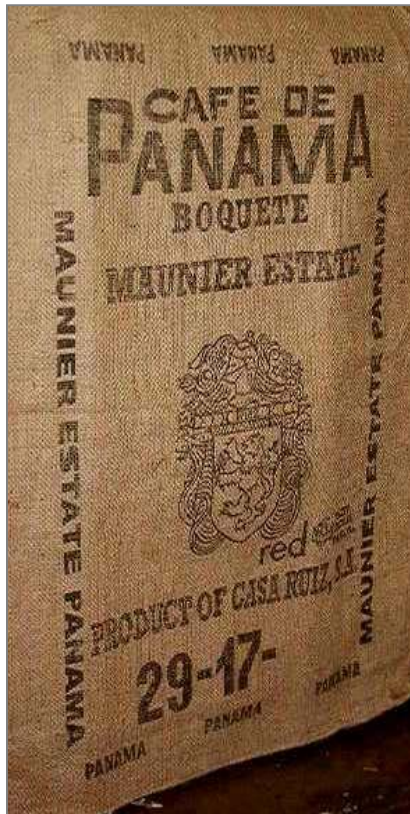
Characteristics

Maunier Estate Coffee, is cultivated at altitudes of 1,400 meters up to 1,700 meters above the sea level, the soil is volcanic, black, sandy and dries very fast after rains. Temperature ranges from 25 centigrades during the day up to 14 centigrades during the night.

The rainy season is from May up to November and the average rainfall is 3100 cc per season. The dry season is very well established from December to April and is very dried. It receives very small amounts of mist during the dry season. The main varieties used for these plantations are from Coffea Arabica L.: Arabica typica (25%), Caturra Rojo (40%), Bourbon (30%), and about 5% of Catuai.



Cup Profile



Maunier Estate coffee produces a very distinctive cup, out of the different types of roasting grades that this beans support. For the Northern Europeans costumers the **light roast** on Maunier Estate will produce Sweet and Floral fragrances, Floral and herbal steams aromas, High Acidity and Heavy and somehow drynees cut. It presents a nice supportive body that is not so thick. Aftertaste will be very pleasant while having a subtle bubbling sensation. It is a very distinctive coffee cup as light roast beans.

At **medium roast little dark**, the Maunier Estate will behave with the floral fragrances, with mellow and sweet aromas, medium high acidity, and the body has the tendency to be heavy and rounded, with full flavored aftertaste and a sparked sensation. This coffee will make very nice preparations alone and suitable for specialities.

At **dark roast**, The Maunier Estate Coffee will be with its floral fragrance, the aromas are heavy and sweet, Acidity will provide an spicy sensation and the body will present the tendency to taste as dark honey and heavy with hints of cinnamon tendency. The aftertaste will stay on the heaviness and with full sensation of the aroma still on the mouth. It is a new experience to discover the versatile uses you can give to the Maunier Estate Coffee.

At Casa Ruiz S.A. we welcome the sharing of our customers' experiences with coffees such as the Maunier Estate. All the people involved in the production, processing, and preparation of specialty coffees will be very satisfied when knowing about customers' experiences with this special product obtained from the rich land of Boquete where the specialty coffee has started a new whole revolution for **the world of the coffee lovers**.

