

Panamaria Coffees



Panamaria is a specialty coffee produced in the mountains surrounding the beautiful Boquete Valley, in the highlands of Panama, Central America.

This special product was developed by Casa Ruiz S.A. and the expertise of connoisseurs of the specialty coffee industry. They served as judges of Casa Ruiz coffees while the search went on after the special cup characteristics of what happened to be called today *Panamaria* coffee.

History

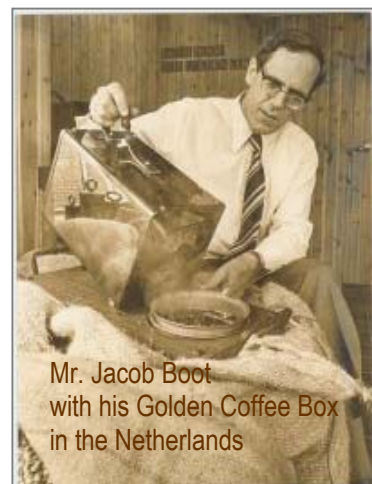


It was during the last decade of the twentieth century that the Ruiz Family met Mr. Jacob Boot. In 1988, Maria Ruiz met Mr. Boot in one of the cupping training workshops carried by Probat in San Francisco, California. He was taken by the beautiful Panamanian roasted coffee pouring out of the 12-Kg roaster Maria (weaving in the back) was roasting at. After that, Mr. Boot and his wife Marianne came to Boquete where he was deeply surprised by the varieties of

flavors and diverse behaviors as well as the different types of roast prepared out of the Boquete coffees.

He worked very hard with Maria's brother Josue, experiencing the beauty, flexibility, and enchantment of Boquete coffees. During their stay in Boquete, every bit of time was used up. From morning until evening, Mr. Boot and Josue tested different samples from all over the Boquete valley. At the same time, he was teaching, training, and sharing his coffee knowledge specially the cupping techniques.

In 1994 María Ruiz made a trip to Europe to visit the Boot's family. During this visit she was surprised by the name the Boot's had in mind to promote the specialty coffee from Boquete. They enjoyed naming it *Panamaria* after Panamá and Maria.



Mr. Jacob Boot
with his Golden Coffee Box
in the Netherlands

The Product



It comes from the coffee plant, belonging to the family Rubiaceae, *G. Coffea* and cultivated commercially as *Coffea Arabica* L. Casa Ruíz, S.A. receives the cherries from different coffee producers that have the plantations situated around and above the 1400 meters above sea level. The main varieties cultivated in these plantations are the original coffee plants brought to Firm Land by the Dutch to the Martinique Island and being named *Coffea Arabica Typica*.

The Typicas compose about 40% of the coffee Panamaría. Another 30% of the Panamaría Coffee comes from the Caturra variety, a hybrid produced in Brazil and introduced in Boquete in the 1950's. About 20% of the Panamaría is Catuai, other hybrid produced from the crossing of the Caturras and the Mundo Novo variety, also produced in Brazil and introduced in Panamá during the late 1970's decade. The rest 10 % of Panamaría coffee is from varieties like Mundo Novo and Bourbons.

The weather is very important for the coffee plantations. We have about 3000 cubic mm average of rainfall from May to November

every year and all the farms get at least 10 hours of sun exposure. The temperature ranges from 14° C during the night, to 24° C during noontime. The farms content a lot of native and cultivated shade trees and the rich biodiversity has been preserved since the founders of the plantations at the early part of the twentieth century. Nowadays, we have discovered that the old cultural practices on the plantation did preserve the land and its biodiversity making the environment ideal for coffee, a proof of this is that some of the coffee trees have about 80 or more years producing.

These factors are together in every harvest when the coffee cherries come to the Beneficio to be processed. We at Casa Ruiz receive the coffee completely red. It is depulped carefully and the coffee beans in their parchment are sent to the process of fermentation for about 18 hours. Following this, while we wash the coffee we sort by density to keep the heavy beans for the Panamaría. After it is washed, we spread the parchment on the patios for drying the excess of water or we use the predryer machines to dry out the excess of water up to 45% of moisture on the beans.

At this point, the parchment coffee will go into the drum drier machines to lower the humidity content on the beans from 45% to 11% of moisture content, using clean hot air at 55 centigrades. Only after the parchment reaches the blue green color of the 11% of moisture content, then the coffee will be bagged at a certain weight and put to rest for the next ten weeks when the coffee will be mature enough to be prepared as Panamaría Coffee.



Cup Profile

Panamaria Coffee is Screen + #16 long beans. It contains also the peaberry #12 up and it is 12% to 12.5% of humidity content on the whole.



It produces in the cup, at slightly dark roast, the following characteristics:

Fragrances: floral, herbal, sweetness, chocolates and soft citric.

Aromas: chocolates, jazmines, floral and sweet.

Acidity: Medium-high with sweetness tendency and points of citrics.

Body: medium-high bodyness, full round mouth cup.

Aftertaste: very pleasant, full sensation of mild sweet aftertaste.

Panamarias also makes good whole beans roast and it is very versatile coffee for various roast types such as Italian, Venice, Vienna, and light filter roast.

The Panamaria Coffee has been used for custom-made gourmet Coffee Ice Cream and hand-made fine coffee chocolate. As 100%-Arabica espresso roast, it provides a remarkable experience by spreading a very noticeable complete round *velouté* toward the soft palate without losing character and balance.



For Casa Ruiz S.A. it is very important the feedback regarding our products, so, we appreciate any special suggestion that helps us make better products. It is also our interest to offer the best of every crop given to us by God, for the final customer, the coffee lovers.

