

Clouds of Flowers Caressing Your Nose

PRESENTING PANAMA LA CABRA GEISHA NATURAL - ULTRA LIMITED

By Barend Boot, owner of Boot Koffie, Baarn, The Netherlands

"Proud" is a ubiquitous word used by many in numerous writings. "Super" is often mentioned in the same context with the pitfall of becoming exaggerated and pretentious. Therefore, we at Boot Koffie have chosen another term for coffee that we feel "s.... p...." of: "Ultra Limited." It signifies that this is a rare coffee with delicate aromas and exquisite flavors. An "ultimate" experience. For various reasons I feel super proud of this Ultra Limited coffee and its creators.

MY PRIDE

I feel proud because this is a genuine Geisha coffee, a micro-lot of only 15 kgs, packed in bags of 125-grams espresso or filter roasted beans. Chosen from 12 candidate lots by our coffee buyer Rick Maas, who visited the Panama La Cabra plantation with my brother Willem. I feel proud because this Geisha coffee was roasted on our W1A Giesen machine by our team member Florian with the help of roasting expert Kees Kraakman, my former colleague who started his own business in 2012. How beautiful that Kees, 9 years after his departure, returned for this occasion to help us with the roasting. I feel especially proud of my brother Willem J. Boot, who inspired and co-created this unique coffee. Finally, I feel extremely proud to present you these remarkable beans which were produced, selected and roasted by our own family!

WILLEM J. BOOT

"J" stands for our father Jacob, who started Boot Koffie in Baarn, almost 50 years ago in 1973. Brother Willem is co-designer, co-creator of this La Cabra Panama Geisha coffee. In 2004, as a coffee tasting judge during the Best of Panama competition, he experienced and witnessed the discovery of the Geisha variety. In his heart he felt an emerging desire. "I want to produce this great tasting coffee too". And yes; seven years ago I visited Finca La Mula, his own Geisha plantation, located on the slopes of the densely forested Baru



volcano. The windy road leading to the farm was treacherous and steep. During our journey, we passed a relatively flat piece of bare land. He told us about his dream to establish another farm at this same location. During the following years he established La Cabra plantation, together with his wife Catherine and business partners John and Lynelle Lawrence, founders of Mudhouse Coffee Roasters, located in the city of Charlottesville in the eastern US-state of Virginia. La Cabra means goat; I don't know exactly why they picked this name. During our coffee trips together, he told me about his desire to establish La Cabra as a model for social engagement and sustainability; including comfortable housing with exemplary sanitary and educational facilities for the workers and for future visitors. He also shared his vision to become a steward of environmental values by incorporating biodynamic principles in the farming practices at the farm. Among others, the employees at La Cabra were trained by two well known biodynamic experts in the practices of preparing the best natural compost. Plenty of reasons to be "super proud" of him, right?

SURPRISINGLY BRIGHT AND BALANCED

Now, seven years later, the time has come. I received the La Cabra beans and have already tasted the filter-roasted coffee. The flavors are simply great! During the past few days, the espresso-roasted beans have been curing gradually and very soon I will prepare and taste the coffee using one of my most trusted espresso machines: the QuickMill 820 home espresso maker. While preparing the coffee as espresso or lungo, I'm also planning to use an espresso burr grinder, a reliable scale and a solid tamper.

Are you surprised at all that I feel "s.... p...."? Are you? I do feel super proud! We only have 15 kgs of this micro-lot available. Calculating with 8 x 125 grams per kilo, that's 120 packages in total, divided into filter and espresso.

My motto is "Happiness through Taste". Will you join me?



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Boot

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Espresso Recipes And Flavors

- Lungo preparation using the QuickMill 820: 18 grams of ground coffee, brewing 70 to 90 ml of coffee; 20 to 25 seconds extraction time.
- Espresso recipe: 18.5 grams of ground coffee using the QuickMill 820, fine grind. Brewing time: 25 - 27 seconds, resulting in 40-45 ml of coffee extract.
- Filter recipe: 20 grams of coarsely ground coffee. 300 grams of water. Extraction time: 2 minutes 40 seconds to 3 minutes.



PREPARATION TIP

The lungo and espresso are wonderful as an after dinner drink or combined with a dessert for the New Year's dinner. Divide the lungo extract between two wide-shaped wine glasses.

Experience the aroma: clouds of flowers caressing your nose.

TASTING NOTES

Sweet fruit, cinnamon, precious dark chocolate.

Liesbeth (my fellow taster) commented: "a foundation of sweetness, cinnamon and chocolate with lots of fruit surrounded by the fragrance of floating flowers."