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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: July 2009

■ **Name: Kopi Musang (Kopi Luwak)** **ICO lot number: None**

■ **Origin/Area: Aceh, Sumatra, Indonesia**

■ **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 52).

■ **Attribute scores**

Aroma 8
Acidity 7
Body 8
Flavor 8
Aftertaste 8

OVERALL RATING: 91

■ **Sensory assessment:**

Complex but well-integrated sensory profile. Rich, sweet-toned aroma with walnut, molasses and floral-toned orange notes. Medium to low acidity, medium body, syrupy mouthfeel. The flavor is very sweet and very earthy, with continued walnut and distinct leaf-mold and mushroom notes. The hint of orangy fruit turns toward chocolate. Rich, deep finish.



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Assessment Key

Attribute scores and ratings. Attribute scores (Aroma, Acidity, etc.) are assigned on a scale of 1 – 10, reflecting a judgment that considers intensity, quality and appropriateness to origin. Overall rating is on a scale of 50 – 100. Thus:

Attribute score	Overall rating	Description
9 – 10	95 – 100	Exceptional
8 – 9	90 – 94	Outstanding
7 – 8	85 – 89	Very Good
6 – 7	80 – 84	Good
5 – 6	75 – 79	Fair
3 – 5	70 – 74	Poor
1 – 3	<70	Defective

Roast level. Attribute scores and sensory assessment are based on a reading of the coffee at the indicated degree of roast. Readings may (but not always) be confirmed at a different degree of roast. Agtron Whole Bean M-Basic numbers are determined by Agtron M-Basic machine reading of the color of the roasted whole beans. Names assigned to degree of roast (medium, dark, etc.) are based on the Specialty Coffee Association of America nomenclature for the M-Basic or “Gourmet” Agtron Whole Bean M-Basic scale.