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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: July 2009

- **Name: Maui Caturra Natural** **ICO lot number: None**
- **Origin/Area: Kaanapali, Maui, Hawaii**
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 51).
- **Attribute scores**

Aroma	7
Acidity	6
Body	7
Flavor	7
Aftertaste	7

OVERALL RATING: 84

- **Sensory assessment:**

Sweet-toned, simple aroma with hints of pungent citrus, flowering grass, fresh-cut wood. In the cup very low acidity, medium body. The sweetly vegetal flavor is dominated by continued notes of flowering grass and fresh-cut wood with a hint of cocoa nib. Sweet, rather rich finish. One cup of five displayed a distinct hard taint. This rating and description is based on the four sound cups.

Kenneth Davids

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.