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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: September 2009

- **Name:** Panama La Berlina Cherry Terroir **Lot number:** 55
- **Origin/Area:** Panama **Estate:** La Berlina
- **Variety:** Typica **Process:** Natural **Crop:** 2008/2009
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 55).
- **Attribute scores**

Aroma	8
Acidity	8
Body	8
Flavor	8
Aftertaste	7

OVERALL RATING: 89

- **Sensory assessment:**

Intense aroma, with a mildly fermented, slightly musty fruit that reads pleasantly as nut, caramel and dried cherry or plum. Balanced acidity, medium to full body, smooth mouthfeel, and complex ferment-related flavors that include suggests of wood, mushroom, brandy, cherry, chocolate and a dry, concentrated fruitiness. The finish is sweet and rich when the cup is hot; as it cools a dry, slightly astringent wood sets in.

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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.