

COFFEE ANALYSIS

COMPANY: Ataka Trading Co., Ltd. **Report No. GA-02-2005**

COUNTRY: Costa Rica
FARM: La Rosalia Estate
REGION: Tres Rios
CROP: 2004/2005
VARIETY: Caturra
HUMIDITY: 11.00%
OIC: 5-145-138
DATE: 2005/5/11

GREEN COFFEE APPEARANCE

COLOR: Blue-greenish
APPEARANCE: Excellent
SCREEN SIZE: EP Screen 16+

ROASTED COFFEE

EVEN/HOMOGENEOUS

ORGANOLEPTIC DESCRIPTION:

Produced by the same owner of El Patalillo Estate, there is no wonder why La Rosalia won the first place in the Costa Rican Internet Auction in 2003 obtaining the highest price in history for a Costa Rican coffee.

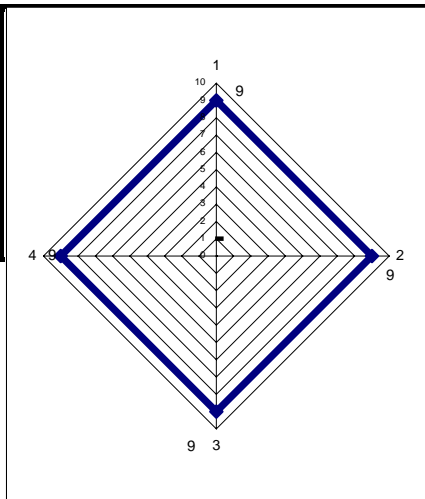
There is one word to describe it...SUPERB!!, La Rosalia Estate, just like a classic Tres Rios, is a rounded balanced coffee, deeply aromatic, caramel notes, velvety body. Perhaps, the characteristic that stand up a bit in this coffee is its acidity which is more evident and citric yet still mild and delicate. The roast appearance is worth to pinpoint since is homogenous and lively, bright.

QUANTITATIVE ASSESSMENT

POINTS

1 Dry Fragrance	(1-10)	9
2 Wet Aroma	(1-10)	9
3 Brightness acidity	(1-10)	9
4 Body	(1-10)	9
5 Flavour	(1-10)	9
TOTAL		45
SCORE		45

45-50	Extraordinary
40-44	Excellent
35-39	Very good
30-34	Good
25-29	Fair
20-24	Poor
Less than 20	Defective



Mr. Gerardo Astua
Coffee Cupper
 Heredia, Costa Rica