

Cupping Report prepared for: Ataka Trading



Coffee: Coffea Diversa Miel

Origin Details

Country: Costa Rica
Region: Puntalenas
Estate: Coffee Diversa
Process: Pulped Natural
Varietal(s): Geisha
Altitude: 1200 – 1380 metres

Crop: 2007-2008

Roast Details

Agtron # 65
Moisture Loss (%): 16.4%

Roasting notes: Equalised at 1.43; Delayed onset of first crack at 12.20minutes; Ended roast at 14.40 minutes.

Roast Observations: Delayed onset of first crack; Even swelling throughout; Cracks less pronounced but audible; Even roast colour at end of roast; Reasonable chaff produced

Date Roasted: 24/08/08

Bean Details

Sample Weight: 100g

Screen:
18-17 Screen: 60.2%
16-15 Screen: 33.3%
14-13 Screen: 6.5%
<13 Screen: 0
PB: 14.6%

Defects: (SCAA Classification System)

1 x Spotted Bean
13 x Broken Beans
TOTAL FULL DEFECTS: 3

Moisture content: 11.6%

Appearance: Shiny; Green; Oval-shaped

Smell of beans: Woody, cedar-like

Cupping Details

Date Cupped: 26/08/08

Weight of grinds: 8g Volume of water: 150mls Water Temps: 97C Water TDS: 157ppm No. of cups/sample: 5

Score: Comments

dry fragrance (0-10)	8.5	Sweet paprika, and muted berry notes
aroma (0-10)	8.5	Floral, honeyed aromas with hints of fresh red apple
flavour (0-10)	9	Pronounced and intense flavours of fruits – apricots and berries – finishing with vanilla
aftertaste (0-10)	8	Hints of vanilla in the finish, but does not linger
acidity (0-10)	9	Bright but well-structured; balanced by sweetness and complexity of flavours
body (0-10)	8.5	Medium-body; velvety soft mouthfeel
balance (0-10)	8.5	Good balance of acidity and sweetness that highlights the flavours
sweetness (0-10)	8.5	Very good amount of sweetness
uniformity of cup (2/cup)	10	Uniform qualities throughout all samples
cleanness of cup (2/cup)	10	All samples display clean cup qualities
defective flavour taints (-2/cup)	0	No flavour taints detected in samples

Scale:
95-100 - Exceptional
90-94 - Outstanding
85-89 - Excellent
80-84 - Very Good
75-79 - Good
<74 - Below Average

Total Score: 88.5

Report Summary

This coffee stood out from all samples cupped with its resounding flavours of fruits, a rounded brightness that adds complexity and considerable sweetness further highlighted the succulence of the fruits. Balance is best achieved at medium roast (Agtron #65) and recommended highly for filter.

Cupper: Hazel de los Reyes

Signed: Hazel de los Reyes 10/09/08