## KENNETH DAVIDS . WRITING AND CONSULTING

# **Coffee Review Professional Services for Ataka Trading Company**

**Kenneth Davids Reviews: August 2009** 

Name: Nouveau Chinoises, Typica ICO lot number: None

Origin/Area: China, Xishuangbanna, Yunnan Estate: HJ Zhang Estate

Variety: Typica Altitude: 1550-1650m Process: Washed Crop: 2008/2009

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

### Attribute scores

Aroma	8
Acidity	7
Body	7
Flavor	8
Aftertaste	7

## **OVERALL RATING: 87**

#### Sensory assessment:

A powerful, crisply fruity coffee that appeared to show some mild but distracting baggy or shadow musty notes. In the aroma spicy, cedary orange, black-currant-like fruit. In the cup medium body and floral berry and continued dry, crisp fruit notes. Clean, sweet but simple finish.

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.