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### Coffee Review Professional Services for Ataka Trading Company

#### Kenneth Davids Reviews: November 2009

- **Name:** Congo Bord du Lac Kivu                      **Lot number:** 19
- **Origin/Area:** DR.Congo                                      **Planter:** Small growers around Lake Kivu
- **Variety:** Unknown    **Process:** Washed              **Crop:** 2009
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 48).
- **Attribute scores**
  - Aroma            8
  - Acidity           8
  - Body             8
  - Flavor            9
  - Aftertaste      9

#### OVERALL RATING: 92

#### ■ **Sensory assessment:**

Remarkably sweet coffee. A hint of musty ferment reads in aroma and cup as spicy fragrant wood and deep, cherry-like fruit. Rich acidity; big, syrupy mouthfeel; surprisingly clean, fruit-saturated finish.

Note: We assumed in the following entries that the crop year was 2009, and that (unless you noted otherwise) the process was washed. The Congo coffee had a richly musty-fermented edge that could derive from dry-processing, but we concluded that it, too, was a washed coffee. Please check the processing notes and confirm.



*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.