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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: November 2009

- **Name:** Copacabana Typica Peaberry **Lot number:** 03
- **Origin/Area:** Bolivia, La Pas, Yungas **Estate:** Copacabana Estate
- **Variety:** Typica **Process:** Washed **Crop:** 2009
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 49).
- **Attribute scores**
 - Aroma 8
 - Acidity 8
 - Body 7
 - Flavor 8
 - Aftertaste 7

OVERALL RATING: 88

■ **Sensory assessment:**

Intense, floral-toned aroma with a sweet tangerine note. Bright acidity, medium body, and a sustained citrusy flavor with hints of flowers and cedar. Dry, mildly astringent finish, with suggestions of wood and chocolate in the long.



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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.