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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: February 2010

■ **Name:** Indonesia Bali Kintamani Organic Natural **Lot number:** 08181

■ **Origin/Area:** Bali/ Kintamani **Coop:** Subak Abians

■ **Variety:** S795, USDA762, Catimor, Borbon **Process:** Natural **Crop:** 2009
Moisture: 10.7%

■ **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 51).

■ **Attribute scores**

Aroma	8
Acidity	8
Body	8
Flavor	8
Aftertaste	7

OVERALL RATING: 90

■ **Sensory assessment:**

Sweet fruit ferment reads as a lush, cherry- and brandy-toned dark chocolate in aroma and cup. Port-wine-like acidity, medium body. Sweet in the short finish; a shadow salty hardness surfaces in the long. A moderately darker roast level should round and deepen the fruit.



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