

**KENNETH DAVIDS • WRITING AND CONSULTING**

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


**Kenneth Davids Reviews: October 2010**

- |   |                                |
|---|--------------------------------|
| ■ <b>Name:</b> Guama AA   | <b>Identifiers:</b> 37/438/772 |
| ■ <b>Origin/Area:</b> Kenya/Kirinyaga                                       | <b>Growers:</b> Guama Coop     |
| ■ <b>Variety:</b> SL28  | <b>Altitude:</b> 1,800 meters  |
| ■ <b>Process:</b> Fully washed  | <b>Crop:</b> 2009/2010         |
| ■ <b>Moisture at roasting:</b> 12.3%  | <b>Certification:</b> None     |
| ■ <b>Roast:</b> Evaluated at a medium roast (Agtron Whole Bean M-Basic 48). |                                |
| ■ <b>Attribute scores</b>   |                                |
| Aroma 9   |                                |
| Acidity 9   |                                |
| Body 9  |                                |
| Flavor 9  |                                |
| Aftertaste 8  |                                |

**OVERALL RATING: 94**

■ **Sensory assessment:**

Opulent and floral-toned. Flowers, black currant, orange, and background hints of pungent, fresh-cut fir and buttery chocolate in aroma and cup. Rich acidity, syrupy mouthfeel. Sweet, flavor-laden finish.



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*Kenneth Davids*