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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: February 2011

- **Name:** Maui Mokka **Identifier:** NA
- **Origin/Area:** Kaanapali, Maui, Hawaii, USA **Growers:** Maui Grown Coffee
- **Variety:** Mokka **Altitude:** 100-150 meters
- **Process:** Natural **Crop:** 2010 **Moisture:** 10.6%
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 52).
- **Attribute scores**

Aroma	8
Acidity	7.5
Body	7.5
Flavor	8
Aftertaste	7.5

Adjustment (-3.0 for two of eight mildly defective cups)

OVERALL RATING: 85.5

■ **Sensory assessment:**

Sound cups: Sweet-toned but delicate. Raisiny fruit and hints of night flowers and lemon-toned nut in aroma and cup. Roundly muted acidity; silky mouthfeel. Cleanly sweet, simple finish. One cup of eight was slightly hard or phenolic; one cup of eight was bitterish.



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