Coffee Review Professional Services for Ataka Trading Company Kenneth Davids Reviews: February 2011

Name: Gatare Rwanda		Identifier: 28/24/09011
Origin/Area: Nyamasheke, Rwanda		Growers: Small growers
Variety: Bourbon		Altitude: 1700-2000 meters
Process: Fully washed	Crop: 2010	Moisture: 11%

Roast: Evaluated at a medium roast (Agtron Whole Bean M-Basic 52).

Attribute scores (for sound cups)

Aroma	9
Acidity	9
Body	8.5
Flavor	9
Aftertaste	8.5

Adjustment (-5.0 for two of eight defective cups)

OVERALL RATING: 89

Sensory assessment:

A dramatically complex coffee marred by two cups (of eight) that displayed a distinct fruit ferment. Sound cups: flowers, pungent fresh-cut fir, dry berry, sweet tomato, with a rounding milk chocolate in aroma and cup. Rich, orange-toned acidity with a hint of wine; syrupy mouthfeel; sweet, deep, chocolate-toned finish. Defective cups: Dominated by sweet, blueberry-toned fruit ferment with slight but detectible rotten and musty hints.

Kenneth Davids