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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: July 2011

- **Name:** Bali Kopi Luwak **Identifier:** NA
- **Origin/Area:** Indonesia, Bali Kintamani **Growers:** Wild Civet Cat
- **Variety:** Arabica **Altitude:** 1200 m
- **Process:** Civet cat process **Crop:** 2010 **Moisture:** 11.6%
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 50).
- **Attribute scores**
 - Aroma 8.0
 - Acidity 8.0
 - Body 9.0
 - Flavor 9.0
 - Aftertaste 7.5

OVERALL RATING: 91.5

■ **Sensory assessment:**

Rich, ambiguous kopi luak profile in the old, traditional style. Deeply earthy, with notes of decaying, composting leaves, malty dark chocolate, and a vegetal floral suggestion. Round, contexted acidity; heavy body and full mouthfeel. The finish, initially rich with composting leaves and dark chocolate, fades and turns slightly drying and astringent in the long.



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