

Sensory Profile

Coffee Name Tanzania AA/AB NORTH KILIMANJARO

Observations This coffee profile was performed according to the Specialty Coffee Association of America protocols doing the evaluation of 5 cups.

Informations

Origin Rombo-Mkuu, Tanzania

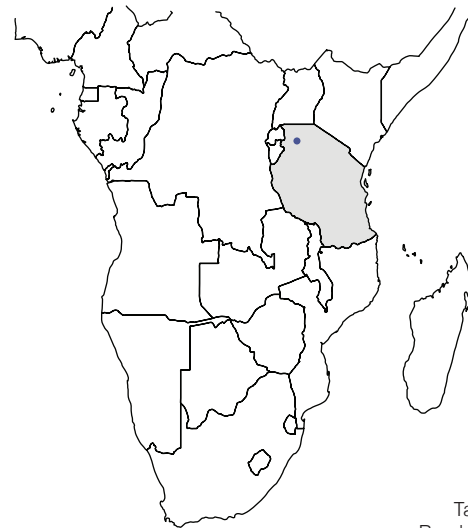
Variety Arabica Kent, Bourbon

Processing Fully washed

Roasting level of the sample

Level Medium

Agtron 60



Tanzania,
 Rombo-Mkuu
 Region,
 +1600 m

Descriptive sensory analysis

Descriptors	Value
Fragrance/Aroma	8
Flavor	7
Acidity	8.5
Body	7.5
Aftertaste	7.5
Balance	7
Uniformity	10
Clean Cup	9
Sweetness	9.5
Overall	7.5
Total Score	81.5

Comments

Ripe cherries are handpicked by the individual farmers using family labour. Smooth, milk chocolate with bright acidity and balanced body.

