

Cucina Minucci

at THE JUNCTION

Lochwinnoch



COFFEE TASTING: NOTES

THE FOUR FUNDAMENTALS

PROPORTION

Accurate measurement is the most important step in brewing good coffee. Use one heaped tablespoon (10g) of ground coffee per 170ml of water. For French Press use 50g for an 8-cup Press.

GRIND

Too fine a grind causes coffee to be in contact with the water for too long (Over-extraction). Too course a grind results in watery, under-developed brew, as the water flows too quickly through the grounds to extract the full flavour (Under-Extraction).

WATER

Always brew with fresh, cold filtered water. Heated to just off the boil (91-96°C), the water has the best chance of coaxing the full flavour and aroma from the coffee grounds.

FRESHNESS

If you think of Coffee as Fresh Produce. The enemies of coffee are oxygen, light, heat and moisture. To keep coffee fresh: Store in an air tight container at room temperature. NEVER freeze/refrigerate coffee as the warm moist air condenses onto the beans/grounds whenever the container is opened. IDEALLY you should grind as you need it, but modern packaging is very good for ground coffee but still needs to be stored correctly.

TASTING BASICS

Just like wine, all the chemical compounds of coffee's flavour evolve naturally. The soil the coffee is grown in, through to the weather to which the coffee tree is exposed, affects the way the coffee bean develops. We pick the beans, dry them and roast them. The resulting coffee beverage has body, acidity and flavour, derived naturally from a complex set of naturally occurring events.

FLAVOUR: a combination of AROMA and TASTE

BODY: the beverage viscosity and fat content e.g the difference between water(light body) and milk(full body) on the tongue

ACIDITY: a term for the bright, lively sensation on your tongue. Acidic coffees usually are bright on the tip of your tongue or on the sides of your tongue. Acidic coffees often make your mouth water.

SENSORY EVALUATION

OLFACTION: Aroma: Smelling is a very important part of tasting. You can smell over 1500 different odours but only taste 4 basic tastes (SWEET, SALT, SOUR and BITTER)

GUSTATION: Tasting: The sensing on your tongue and around your mouth. BITTER at the back of the tongue. SOUR at the back left and right. SALT at the front left and right. SWEET at the tip of the tongue.

MOUTHFEEL: Body: The process of evaluating the viscosity or relative thickness on your tongue i.e. full body or light body

FOUR STEPS OF COFFEE TASTING

SMELL Much of our sense of taste is created through the nose.

SLURP By slurping you spray the coffee across the palate. This enables the subtle flavours and aromas to reach all areas of the tongue and mouth and to also reach your nose.

TASTE Think about where you are experiencing the flavours on your tongue. Note the weight of the liquid on your tongue.

DESCRIBE What word describe the dominant characteristics of the aroma, the flavour and the way it felt in your mouth.

It is **IMPORTANT** to put your own experiences in to describing the coffee. What food or other experiences can you compare it to? (See Glossary of terms for examples)

GENERAL REGIONAL CHARACTERISTICS

	Latin America	Africa	Indonesia
Body	Light to Medium Body	Medium to Full Body	Full Body
Acidity	High/Crisp	Medium to High	Low/no acidity
Aromas	Nutty/Spicy	Fruity/Floral	Earthy/Herbal
Typical Producers	Mexico, Brazil, Guatemala, Costa Rica, Columbia.	Kenya, Ethiopia (the birthplace of coffee), Yemen	Sumatra, Papua New Guinea

GLOSSARY OF TERMS

- ACIDITY:** The lively, palate cleansing property characteristic of all high-grown coffees. Tasted primarily on the sides of the tongue.
- AROMA:** The experience of putting your nose into the coffee and smelling it. Can be floral like a rose or winey like a merlot.
- BITTER:** Refers to the basic taste sensation perceived primarily at the back of the tongue.
- BODY:** The weight or thickness of the beverage on your tongue.
- BRIGHT:** The description of a coffee that has a tangy acidity.
- BUTTERY:** A smooth rich flavour and texture, found in some Indonesian coffees.
- CLEAN:** Is a characteristic of high quality coffees that have a distinct taste as opposed to muddled impressions of flavour.
- CRISP:** A clean coffee with bright acidity.
- DECAFFEINATION:** The process by which the caffeine is removed from the green bean. All methods begin with soaking the beans in warm water. Two main methods include the Direct Contact Method and the Swiss Water Process.
- EARTHY:** Refers to the herbal/musty/mushroom range of flavours characteristic of Indonesian coffees.
- EXOTIC:** Refers to coffees with unusual aromatic and flavour notes (floral, berry-like, and sweet-spice like)
- FRUITY:** Coffees that have a berry or tropical fruit-like flavour or aroma. Characteristic of African coffees.
- FINISH:** The sensation remaining in the mouth after swallowing.
- MILD:** A coffee with soft flavour characteristics.
- NUTTY:** The dry feeling left in your mouth after tasting some coffees.
- SOFT:** Description of Low acid, mild flavoured coffees.
- SMOOTH:** A coffee that has no edges and leaves a pleasant mouthfeel.
- SPICY:** An aroma or flavour reminiscent of a particular spice. Aged coffees are often called spicy.
- SPARKLING:** A coffee with a bright acidity that dances on your tongue before it quickly dissipates.
- STALE:** Coffee exposed to oxygen for long periods of time loses acidity becoming flat and cardboard tasting
- TANGY:** A lingering acidity is often described as tangy.
- WILD:** Exotic flavour with extreme characteristics
- WINEY:** A taste similar to that of red wine or having a fruit quality

YOUR TASTING NOTES

Coffee type:				
Smell/Aroma				
Slurp/Taste				
Body				
Acidity				
Description				
Food Pairing				

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