

COFFEE TASTING SHEETS

Café Caldas

There are more than 800 aromatic compounds in coffee. Their proportion and nature determine the specificity of the coffee in question. Coffee, like wine, draws its wealth in its soil. Soil type, climate, and altitude, gives each origin its unique character.

The quality type of *Caldas* Coffee is Excelso and roasting is Italian (black). The BLACK Colombian is very strong but usually very popular with the big coffee consumers.

Check the boxes that come closest to what you observed with this coffee. GO to www.cafetienda.com for the color, aroma and taste of this unique coffee.

PREPARATION

Use 5G or 20ml of ground coffee per coffee machine cup and bottled water.

VISUAL

- Light brown Black
 Medium brown
 Dark brown

AROMA

- Fruit Vanilla Nutty
 Flower Butter Caramel
 Earth Grassy

TASTE

- Light Smooth Strong
 Burnt Chocolate Caramel
 Spicy Vanilla Nutty
 Fruity Winy Grassy
 Acid Harsh Woody

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