

**COFFEE TASTING SHEETS**  
**Café San Agustín**

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 *San Agustín* coffee is Excelso and roasting is "City Roast." This coffee is specified as an Estate Coffee because it comes from a specific farm.

Check the boxes that come closest to what you observed with this coffee. GO to [www.cafetienda.com](http://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

**COFFEE TASTING SHEETS**  
**Café San Agustín**

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 *San Agustín* coffee is Excelso and roasting is "City Roast." This coffee is specified as an Estate Coffee because it comes from a specific farm.

Check the boxes that come closest to what you observed with this coffee. GO to [www.cafetienda.com](http://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

**COFFEE TASTING SHEETS**  
**Café San Agustín**

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 *San Agustín* coffee is Excelso and roasting is "City Roast." This coffee is specified as an Estate Coffee because it comes from a specific farm.

Check the boxes that come closest to what you observed with this coffee. GO to [www.cafetienda.com](http://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

**COFFEE TASTING SHEETS**  
**Café San Agustín**

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 *San Agustín* coffee is Excelso and roasting is "City Roast." This coffee is specified as an Estate Coffee because it comes from a specific farm.

Check the boxes that come closest to what you observed with this coffee. GO to [www.cafetienda.com](http://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