

COFFEE TASTING SHEETS

Café Villa Maria

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 *Villa Maria* is Excelso and roasting is "City Roast ". This coffee is similar to San Agustin but entirely organic. Guess the fine difference with the San Agustin.

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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