

Coffee Tasting Guide

1. **Aroma:** The first step in tasting coffee is to assess the aroma. Smell the coffee before drinking to evaluate its fragrance, which can indicate different flavors.
2. **Acidity:** This is the bright, crisp quality in coffee, often likened to the taste of fruitiness. It is typically associated with light-roasted coffee from regions like Ethiopia or Kenya.
3. **Body:** The body refers to the weight or mouthfeel of the coffee, which can range from light to full-bodied. It affects how thick or creamy the coffee feels.
4. **Flavor:** This is the overall taste of the coffee, combining various elements like sweetness, bitterness, and sourness. Each coffee has its unique flavor profile depending on the bean origin, roast, and brewing method.
5. **Aftertaste:** Pay attention to the aftertaste, or finish, which can be lingering, clean, or dry. A good coffee should have a pleasant aftertaste.
6. **Balance:** A well-balanced coffee has a harmonious combination of all these elements, without any one overpowering the others.