



Original - Colombia

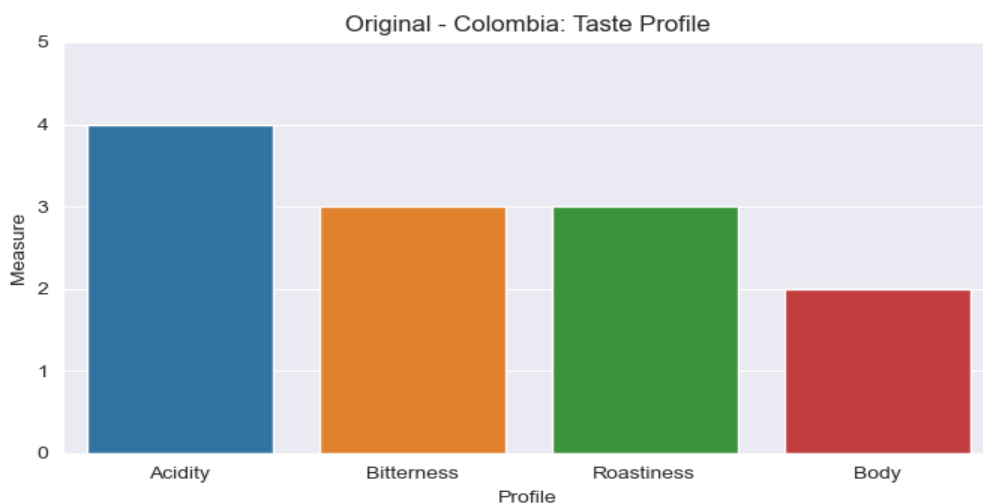
General Information

- **Status:** Current
- **Category:** Master Origins
- **Cup Size:** 40 ml (Espresso) & 110 (Lungo)
- **Headline:** Late Harvest Arabica
- **Intensity:** 6.0
- **Price:** 9.7
- **Notes:** Winey

Fact	Detail
Contents & Allergens	10 capsules of roast and ground coffee for the Nespresso system.
Ingredients	Roast and ground coffee
Net Weight	57 g - 2.01 oz for 10 capsules

Taste Information

Master Origins Colombia is a smooth and a fruity coffee with bright acidity and winey red fruit notes of blackcurrant and cranberry.■ Paired with milk, this coffee reveals additional sweet biscuit notes.



The Story



Master Origins Colombia with Late Harvest uses only high-grown, washed processed Colombian Arabica. Can you taste the lively acidity and the burst of winey red fruit aromas? That comes from those coffee farmers who dared to wait longer before harvesting their crop.

Made with Late harvest Arabica. A harvesting technique that leaves the cherry in the plant for slightly longer to amplify acidity and winey notes.

An average short roast and medium temperatures keeps the deep and delicate aromatics of Master Origins Colombia in balance.

Analysis

Top Recommendations

Unique Name	Type	Headline	Cup Size	Intensity	Similarity Score
Ethiopia (Original)	Original	Ethiopia with Dry Processed Arabica	40 ml (Espresso) & 110 (Lungo)	4.0	0.6886
Kahawa Ya Congo (Original)	Original	Fruity & Biscuity	40 ml (Espresso), 110 ml (Lungo)	7.0	0.6506
Kahawa Ya Congo (Vertuo)	Vertuo	Fruity & Biscuity	230 ml (Coffee)	6.0	0.6289
Colombia	Original	Late Harvest Arabica	40 ml (Espresso) & 110 (Lungo)	6.0	0.6062
Peru Organic (Original)	Original	High up in the Andes	40 ml (Espresso) & 110 (Lungo)	6.0	0.5998

High Frequency Words & Most Important Features

additional
cranberry
aromas
comes
uses
made
paired
lungo
original
average
ground
capsules
notes
fruit
colombian
biscuit
red
coffee
winery
acidity
sweet
wait
burst
roast
aromatics
washed
delicate
current
smooth
technique
long
dared
crop
espresso
slightly
processed
temperatures
plant
amplify
high
grown
taste
balance
low
fruity
system
deep
leaves
keeps
bright
oz
high
milk
cherry
black
currant
late
farmers
harvest
colombia
medium
nespresso
master
origins
harvesting
short

Term	TF-IDF Score (approx.)
acidity	0.42
60	0.41
long	0.28
arabica	0.25
30	0.24
fruity	0.23
notes	0.22
lungo	0.21
taste	0.19
smooth	0.19
sweet	0.18
high	0.17
40	0.17
original	0.16
espresso	0.16
20	0.15
milk	0.15
low	0.11
nespresso	0.10
current	0.10