



Vertuo - Costa Rica

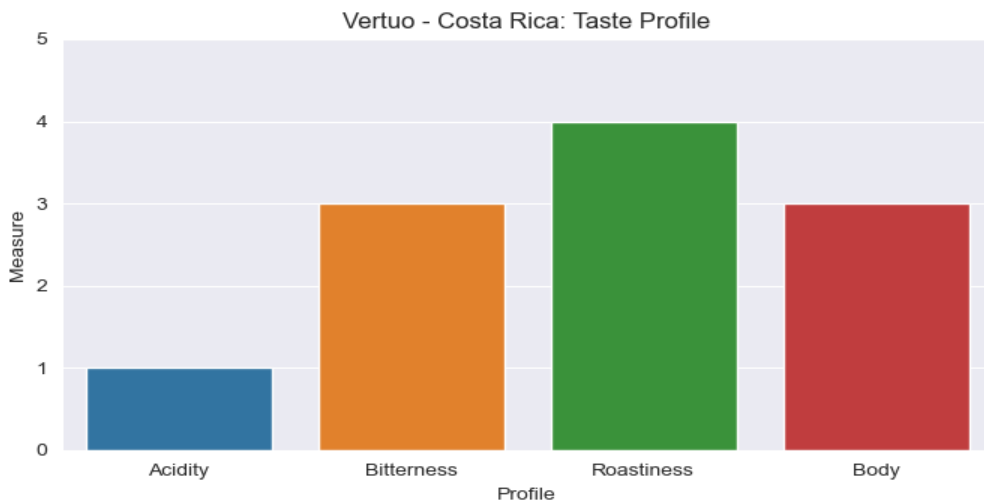
General Information

- **Status:** Current
- **Category:** Gran Lungo
- **Cup Size:** 150 ml (Gran Lungo)
- **Headline:** Malty & Cereal Notes
- **Intensity:** 7.0
- **Price:** 12.1
- **Notes:** Unknown

Fact	Detail
Contents & Allergens	10 capsules of roast and ground coffee for the Nespresso system.
Ingredients	Roast and ground coffee.
Net Weight	105 g - 3.70 oz for 10 capsules

Taste Information

The one-of-a-kind process of fermentation in hot-spring waters brings about a remarkably balanced and clean taste in the cup. Master Origins Costa Rica is full-bodied but mellow. A malty sweet cereal note runs through it with crystal clarity.



The Story



High in Costa Rica's mountains, only a small selection of Arabica coffee beans is soaked in rainforest hot spring waters. Costa Rica contains this scarce coffee whose rare process highlights the malty sweet cereal character of this craftsman's coffee.

This 100% Arabica, fully washed coffee is sourced high up in the Costa Rican mountains.

First batch is roasted in medium temperatures to reach a medium-dark colour and develop sweet malty notes. Second batch is roasted more intensively to reach a darker color and the desired intensity.

Analysis

Top Recommendations

Unique Name	Type	Headline	Cup Size	Intensity	Similarity Score
Paris Espresso	Original	Cereal and biscuity, with a hint of citrus	40 ml (Espresso)	6.0	0.6767
India	Original	Unknown	40 ml (Espresso) & 110 (Lungo)	11.0	0.6441
Colombia	Original	Late Harvest Arabica	40 ml (Espresso) & 110 (Lungo)	6.0	0.6072
Ethiopia (Original)	Original	Ethiopia with Dry Processed Arabica	40 ml (Espresso) & 110 (Lungo)	4.0	0.594
Arondio	Vertuo	Cereal & Mild	150 ml (Gran Lungo)	6.0	0.5833

High Frequency Words & Most Important Features

Term	TF-IDF Score (approx.)
sweet	0.37
lungo	0.33
high	0.32
cereal	0.30
medium	0.26
roasted	0.24
30	0.22
origins	0.22
taste	0.20
arabica	0.20
balanced	0.20
note	0.18
notes	0.17
beans	0.17
cup	0.16
40	0.15
dark	0.15
vertuo	0.15
10	0.13
low	0.10