



## Original - Colombia

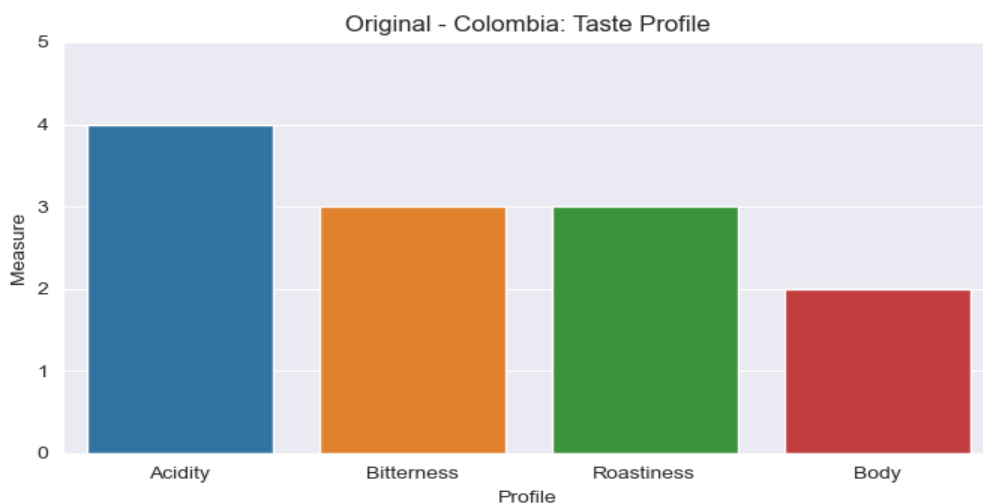
### General Information

- **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	0.6873
Kahawa Ya Congo (Original)	Original	Fruity & Biscuity	40 ml (Espresso), 110 ml (Lungo)	7.0	0.662
Peru Organic (Original)	Original	High up in the Andes	40 ml (Espresso) & 110 (Lungo)	6.0	0.6278
Kahawa Ya Congo (Vertuo)	Vertuo	Fruity & Biscuity	230 ml (Coffee)	6.0	0.6272
Colombia	Original	Late Harvest Arabica	40 ml (Espresso) & 110 (Lungo)	6.0	0.6046

### High Frequency Words & Most Important Features

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

Term	TF-IDF Score (approx.)
acidity	0.42
60	0.41
long	0.28
arabica	0.26
30	0.25
fruity	0.23
notes	0.22
lungo	0.22
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