



## Original - Stockholm Lungo

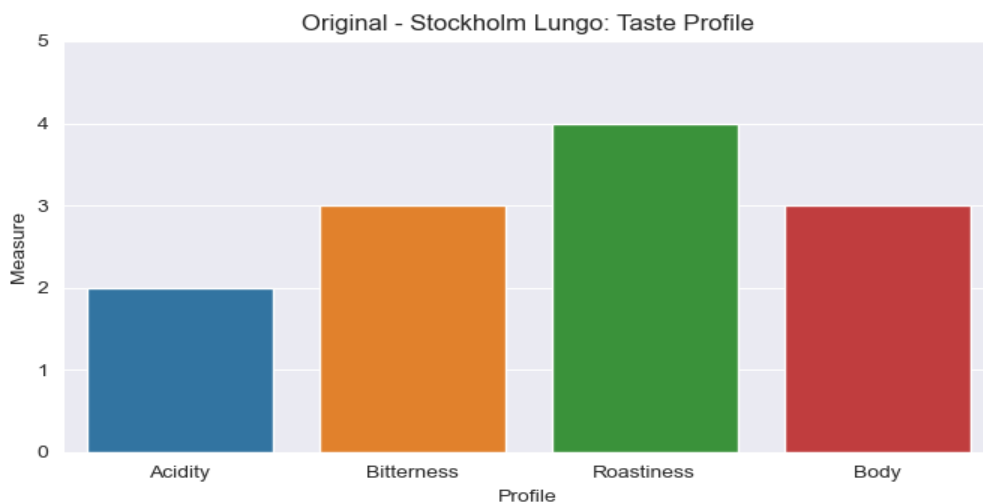
### General Information

- **Status:** Current
- **Category:** World Explorations
- **Cup Size:** 110 ml (Lungo)
- **Headline:** Rich & Full-bodied
- **Intensity:** 8.0
- **Price:** 9.2
- **Notes:** Roasted

Fact	Detail
Contents & Allergens	10 capsules of roast and ground coffee for the Nespresso system.
Ingredients	Roast and ground coffee
Net Weight	60 g - 2.11 oz for 10 capsules

### Taste Information

Stockholm Lungo is a coffee with sweet cereal and malty toasted notes that lies beneath a veil of acidity and lively bitterness. Paired with milk, this coffee reveals additional sweet biscuit and toffee notes.



# The Story



Swedes are among the world's biggest coffee consumers. Wander around Stockholm, and you'll often find intense black coffees with a malty savoury note coming from the distinctive Monsoon Arabica. Stockholm Lungo recreates the aromatic profile of a Swedish coffee by coupling Monsooned Malabar with Colombian Arabica.

A rich combination of beans coming from Colombia, Costa Rica and India, with the later undergoing a particular monsooning process that defines this coffee's sensorial profile.

The Monsooned Arabica gets a darker roast to enhance its body and cereal notes. A lighter roast of the washed Colombian coffee means all the classic finer aromatics stay in balance.

## Analysis

### Top Recommendations

Unique Name	Type	Headline	Cup Size	Intensity	Similarity Score
Indonesia - Fairtrade	Original	Wet hulled Arabica	40 ml (Espresso) & 110 (Lungo)	8.0	0.7509
Costa Rica	Vertuo	Malty & Cereal Notes	150 ml (Gran Lungo)	7.0	0.7249
Inizio	Vertuo	Floral & Cereal	150 ml (Gran Lungo)	4.0	0.7079
Tokyo Lungo	Original	Floral & Complex	110 ml (Lungo)	6.0	0.6902
Buenos Aires Lungo	Original	Sweet & Cereal	110 ml (Lungo)	4.0	0.6425

### High Frequency Words & Most Important Features

[illegible]

Term	TF-IDF (approx.)
lungo	0.43
rich	0.30
sweet	0.27
dark	0.23
arabica	0.22
cereal	0.21
30	0.20
fine	0.19
biscuit	0.19
notes	0.18
body	0.18
light	0.17
medium	0.17
note	0.17
acidity	0.17
coffees	0.16
intense	0.16
beans	0.15
high	0.14
original	0.14
40	0.13
milk	0.13
20	0.12
roasted	0.12
low	0.09