

How to Taste Nespresso Coffee

In the perspective of a Nespresso Coffee Specialist

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NESPRESSO

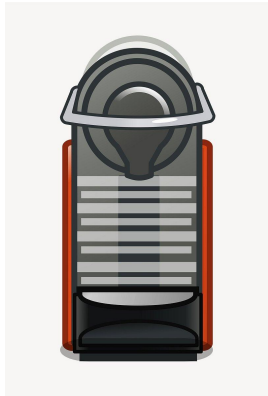
What is Nespresso Coffee?

- Coffee machines extract high-quality coffee from proprietary aluminium capsules
- Coffee inspired by traditional Italian coffee, as well as other varieties and volumes available at coffee shops
- Coffee synonymous for thick upper layer of crema & foam
- Nespresso coffee machines dispense a thick layer of crema via 19-bar pressure or centrifusion



Requirements

- Nespresso coffee machine (original or vertuo), or be willing to visit a nearby Nespresso location with a coffee tasting bar (e.g. the Metrotown boutique!)
- Nespresso coffee capsule (original or vertuo)
- Coffee cup – ideally a clear-glass cup
- Spoon



Prior to tasting... Brew the Coffee!



Vertuo Coffee Machine



Original Coffee Machine

Coffee Tasting Steps



Step 1: **Look**



Step 2: **Smell**



Step 3: **Taste**

Step 1: Look

Look at your Coffee... admire it!



Crema:

Coffee oils separated to the top during extraction; it is like a seal of the coffee

Body:

The base of the coffee, which is the coffee ground obviously in liquid form with hot water

- Focus on the crema; in particular, the color, thickness, and bubbles
- What does the texture of the crema remind you of?
 - Vanilla
 - Caramel
 - etc.

Step 2: Smell

Smell your Coffee... and take in the aromas!

1. Hold the cup of coffee close to yourself and smell the crema
2. Take your spoon and scoop up the crema and smell it again
3. Use the spoon to push the crema in the coffee cup aside to smell the body of the coffee

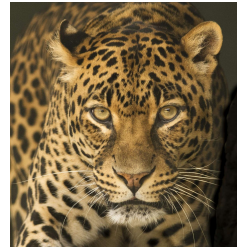
The **GOAL** is to determine the aroma of the coffee.

A coffee has 900 aromatic notes, and so we group them into three overarching aromatic categories...



Fruity & Floral
(e.g. Red Fruit, Berry, Jammy)

Balanced
(e.g., Sweet Cereal, Biscuity)

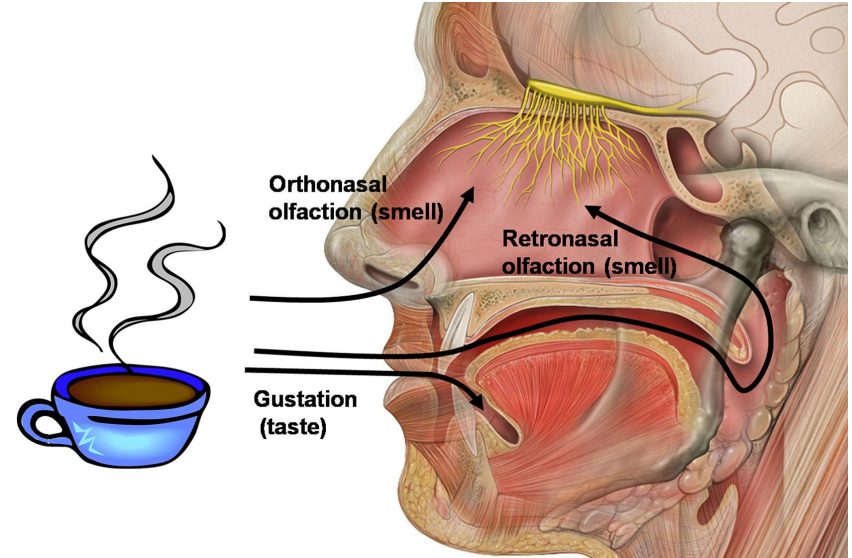
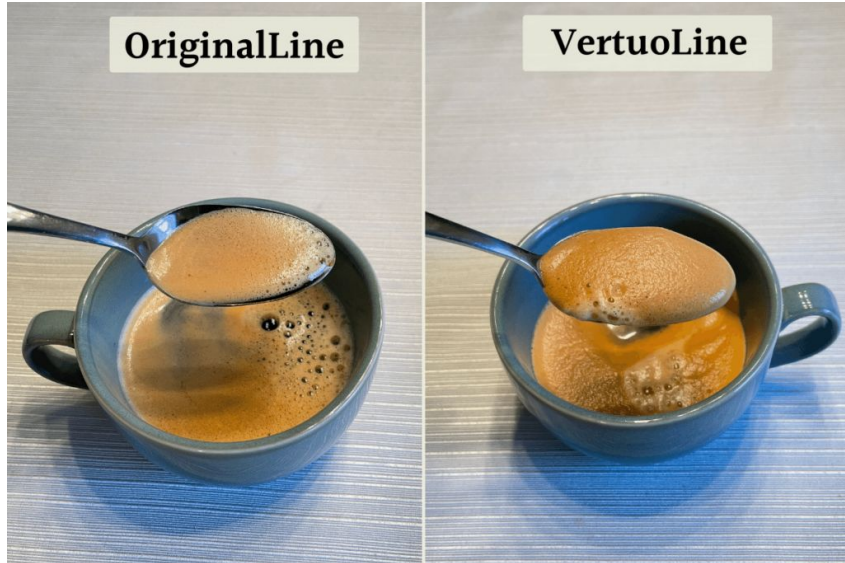


Intense
(e.g., Roasted, Cocoa, Woody, Smokey)

Step 3: Taste

Taste the Coffee... A spoonful of crema

- Use a spoon to scoop up some of the crema and slurp!
 - **Retronasal Tasting** – Where the coffee is spread all across our palate and the coffee molecules can travel through our nose, which can help us identify both aromatic profile & taste



Taste the Coffee... Take a sip (or slurp)

- Try to pinpoint the Basic Tastes: **Acidity**, **Sweetness**, and **Bitterness**
- Nespresso coffee is a combination of all of the above; this makes the coffee interesting and complex!
- **Mouthfeel** – How the coffee feels on our palate
- Does the coffee feel *Thick & Syrupy*, or *Light & Silky*?



- Change things up and add some milk!
 - Milk naturally adds a certain degree of sweetness to the milk, and can enhance or change the flavor too
 - Although, when attempting to identify aromatic profiles & taste, it is recommended to have the coffee without milk first

Thank you!

References

- Difference between Vertuo and original: Nespresso Canada. Nespresso USA. (n.d.).
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- Kennedy, D. (2017, February 17). Traditional Coffee vs espresso: What's the difference? Wacaco. <https://www.wacaco.com/blogs/news/coffee-vs-espresso>
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