

Coffee Cupping Notes

Name: _____

Date: _____

Coffee:						
Aroma Comments:	Acidity:	Mouthfeel:	Flavor:	Sweetness:	Aftertaste:	Overall Impression:
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Acidity: This can be described as the pleasing brightness or sharpness in the coffee. It is through the acidity that many of the most intriguing fruit and floral flavors are delivered, and is usually the most scrutinized characteristic of the coffee. Acidity can be intense or mild, round or edgy, elegant or wild, and everything in between.

Mouthfeel: The body, or mouthfeel, is the sense of weight or heaviness that the coffee exerts in the mouth. It is useful to think about the viscosity or thickness of the coffee, and concentrate on degree to which the coffee has a physical presence.

Sweetness: One of the most important elements in coffee, sweetness often separates the great from the good. Even the most intensely acidic coffees are lush and refreshing when there is enough sweetness to provide balance and ease the finish. It is the same with coffee, the sweetness is critical to allowing the other tastes to flourish and be appreciated.

Aftertaste: While first impressions are powerful, it is often the last impression that has the most impact. With coffee the finish (or aftertaste) is of great importance to the overall quality of the tasting experience, as it will linger long after the coffee has been swallowed.