



Wednesday, 10th January 2007

Cupping Away from Home

Had a rare day away from the Roastery yesterday, but thankfully it was still all about tasting coffees. I joined some other Roasters to do blind cupping of the Brasil Cup of Excellence highlights, in advance of the internet auction next week.

Stand-out coffees for me on this table were Lot 3 (Fazenda Pedra Preta – a Yellow Bourbon Arabica that was sweet and caramelly with a grape aroma) and Lot 4 (Fazenda Serra Do Boné – Catuaí Arabica that was tea scented with apricot and raisin notes). Both excellent, complex coffees.

The second table of coffees featured a nice surprise – 3 single varietal coffees from the same farm and producers; Camocim Organics from the Pedra Azul de Aracê region in Brasil's Espírito Santo state. The farm has been organically certified since 1999 and is now biodynamically certified, which views the farm as a living organism and invests in the relationship between man and the environment.

The fact that the 3 coffees had a range of contrasting characteristics explores the influence of Arabica varietal on the aroma and taste of coffee. It is no longer a case of Arabica v Robusta, as this is a generalised viewpoint invented by Roasters who wanted to disguise bad coffee. Sadly, there is a lot of bad Arabica out and about and claims of "100% Arabica" are no guarantee of quality.

The 3 Arabica varietals from the Camocim farm were Yellow Bourbon, Yellow Icatu and Red Iapar – it's entirely possible that we'll be talking about them again at a later stage.

Damian