TIME TO SLURP!

Fragrance: How the dry coffee smells (aromatic, intense, fruity)

Aroma: How the wet coffee smells

Body: How the coffee feels in your mouth (light, medium, heavy, watery, full, big)

Brightness: Gives coffee a bright, crisp, lively taste (dull, mellow, smooth, soft, sharp, tangy)

Sweetness: Balances out the brightness and eliminates any potential harshness

Flavor: Chocolate, fruit, nut, floral, spice

Balance: Do all the above attributes work together in harmony?

Finish: What lingers after you've taken the last sip of coffee (pleasant, unpleasant, short, long)

THIS TASTING SHEET BELONGS TO:

Share your coffee photos with us!





#flavorsofbogota #permissiontoslurp coffee@flavorsofbogota.com

THE SPECIALTY COFFEE EXPERIENCE



COFFEE TASTING SHEET

www.flavorsofbogota.com

COFFEE SHOP:
REGION:
VARIETY:
FRAGRANCE:
AROMA:
BODY:
BRIGHTNESS:
SWEETNESS:
FLAVOR:
BALANCE:
FINISH: