



A Congo Coffee TASTING GUIDE



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TASTING COFFEE is a sensory experience; from the moment you grind your freshly roasted coffee through to your last sip. This is a guide to hold your own coffee tasting—to celebrate the hard work of the coffee producers in eastern Democratic Republic of Congo and to open up a space to share the delicious flavor in each cup. Prepare your coffee using our [brew guide](#) and gather your group in a comfortable space.

STEP 1

Savor the Aroma

Once you have brewed your coffee, fill each person's cup halfway and pass out the mugs. We recommend using ceramic mugs to enhance your experience; filling the mug halfway will allow the coffee to cool down quickly and provide everyone with ample space to fully appreciate the aroma.

Now encourage everyone to place their hands around their mug and inhale all that the coffee has to offer. Take a moment to think about the aromas you are experiencing. What do you smell? Does the aroma remind you of something? A different food or drink?

STEP 2

Take a Sip

As the coffee begins to cool, continue to smell it and take a sip. Now ask the participants about their experience. What does the coffee taste like now? What are some of the flavors you are enjoying?

Before you reveal some of our favorite characteristics, explore the many characteristics the coffee has to offer by using the Specialty Coffee Association [coffee taster's flavor wheel](#) to help guide your conversation. It's fun and really helps everyone to learn about the complex world of coffee.

STEP 3

Reveal the Flavors

After you taste the coffee for a few minutes and guide the conversation, reveal the flavor notes we find in the coffee.

OUR TASTING NOTES:

This Congolese coffee is incredibly rich, with aromas of cane sugar, zesty lemon, blackberry, ripe tropical fruits and layers of chocolate



More about this amazing coffee:



THIS CONGOLESE COFFEE is grown along the shores of Lake Kivu in eastern Congo; it is an ideal place to grow coffee with rich volcanic soil that helps to provide nutrients to the coffee trees and high altitudes that allow the coffee cherries to mature at a slow rate, boasting incredible sweetness. The heirloom varieties of Arabica coffee that are cultivated

add to the complexity and make it one of the premier coffee growing origins in the world. Lake Kivu is part of an important freshwater lake system called the Great Lakes, that spans from Uganda to Tanzania; supporting numerous animal and bird species and protecting important sources of drinking water. We roast this coffee to a full city roast to highlight the dense chocolate flavor and bring out the rich fruit flavors that make this coffee so spectacular.

