



in the news



Origin: Kenya

An essay in the difference between acidic and acidity, this commandingly dry coffee does not display a glimmer of sharpness. Tremendous range and complexity in the aroma: dry berry, high-toned cedar, orange, chocolate. The dry berry, orange and chocolate notes carry into the cup with crisp richness and fade into the finish without a hint of astringency.

Overall Rating: 94 points

Ancora Coffee Roasters
Kenya AA Nyeri Fine Cup
Madison, Wisconsin
Overall Rating: 94 points

Aroma: 9
Acidity: 9
Body: 7
Flavor: 9
Aftertaste: 9
Roast (Agron): Dark (35/43)

Origin: Kenya

Notes: Despite national coffee leadership marred by confusion and apparent corruption, Kenya cooperatives continue to produce some of the world's most elegant and distinctive coffees. AA is the highest grade of Kenya coffee based on bean size. Ancora Coffee is a wholesale and retail roaster and local cafe chain that emphasizes its commitment to "small-batch artisan roasting." Visit www.ancoracoffee.com or call 800-260-0217 for more information.

Blind Assessment: An essay in the difference between acidic and acidity, this commandingly dry coffee does not display a glimmer of sharpness. Tremendous range and complexity in the aroma: dry berry, high-toned cedar, orange, chocolate. The dry berry, orange and chocolate notes carry into the cup with crisp richness and fade into the finish without a hint of astringency.

Who should drink it: Anyone who wants to know why acidity is such a positive word in coffee.