

## Sample Review for Monthly Tasting Report

94

### Klatch Coffee

Kenya Thunguri AA



<b>Roaster Location:</b>	Los Angeles, California	<b>Review Date:</b>	October 2020
<b>Coffee Origin:</b>	Kirinyaga District, south-central Kenya	<b>Aroma:</b>	9
<b>Roast Level:</b>	Medium-Light	<b>Acidity</b>	9
<b>Agtron:</b>	58/80	<b>/Structure :</b>	9
<b>Est. Price:</b>	\$21.95/12 ounces	<b>Body:</b>	9
		<b>Flavor:</b>	9
		<b>Aftertaste:</b>	8

**Blind Assessment:** Balanced, richly sweet-savory, deeply pungent. Ripe tomato, black currant, almond brittle, jasmine, oak in aroma and cup. Sweet-savory structure with vibrant, juicy acidity; full, satiny, nectar-like mouthfeel. The resonant finish leads with notes of black currant, ripe tomato and almond brittle.

**Notes:** This coffee tied for the second-highest rating in a cupping of coffees from Kenya for *Coffee Review's* October 2020 report. Produced by smallholding members of the Kibirigwi Co-op and comprised entirely of coffees from trees of the SL28 variety of Arabica. Klatch Coffee is an award-winning small-batch roasting company in the Los Angeles area whose resident barista and trainer, Heather Perry, won both the 2003 and 2007 United States Barista Championships brewing a Klatch Coffee espresso blend. Visit [www.klatchroasting.com](http://www.klatchroasting.com) or call 877-455-2824 for more information.

**The Bottom Line:** Classic Kenya presentation of sweet and savory in harmony; dark berry and umami elements frame the cup.

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This review originally appeared in the October, 2020 tasting report: [The Joy of Kenya, Classic Coffee-Producing Origin](#)

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