

## Sample Standalone Roasted Coffee Review

94

### JBC Coffee Roasters

Angamaza



<b>Roaster Location:</b>	Madison, Wisconsin	<b>Review Date:</b>	February 2021
<b>Coffee Origin:</b>	Conganama, Loja Province, Ecuador	<b>Aroma:</b>	9
<b>Roast Level:</b>	Medium-Light	<b>Acidity</b>	9
<b>Agtron:</b>	60/78	<b>/Structure :</b>	9
<b>Est. Price:</b>	\$20.00/12 ounces	<b>Body:</b>	9
		<b>Flavor:</b>	9
		<b>Aftertaste:</b>	8

**Blind Assessment:** Bright, delicately fruit-toned. Raspberry jam, rhododendron, white pepper, maple syrup, cedar in aroma and cup. Sweet-toned with crisp, vibrant acidity. Silky, buoyant mouthfeel. Balanced, resonant finish with lingering notes of raspberry and white pepper.

**Notes:** Produced by Angel Capa Carrion from trees of the Caturra, Typica, San Salvador and Yellow Catimor varieties of Arabica and processed by the washed method (fruit skin and flesh are removed before drying). JBC Coffee Roasters' vision is simple: "let the coffee lead the way" through sourcing and roasting the best and most unique coffees available and rewarding the farmers who grow those coffees with substantial premiums. Visit [www.jbccoffeeroasters.com](http://www.jbccoffeeroasters.com) or call 608-256-5282 for more information.

**The Bottom Line :** An elegant, subtle Ecuador cup driven by juicy berry notes and spice undertones, all harmonious and integrated.

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