



SEARCH

Reviews



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Air-roasted coffees and espressos, many of which have earned 90+ points from the Coffee Review.

www.theroasterie.com

Fieldhead's Coffee Company

Support the National Ovarian Cancer Coalition (NOCC). For every pound of Painted Lady Blend sold, Fieldhead's donates \$1.00 to the NOCC.

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WHAT'S BREWING

Recent Reviews

Mele 100% Kona (92 points) from Hula Daddy is one of many impressive coffees recently reviewed that did not appear in a featured article.

McCafe vs. Starbucks

We sampled four different hot, espresso-based beverages from McDonald's and Starbucks to evaluate the quality behind the coffee marketing war.

Featured Coffee

Burundi Kinyovu (95 points) from Kaldi's Coffee Roasting is a complete expression of a Central Africa profile: balance, richness, complexly expressed acidity, silky body, pungently floral aromatics.

Burundi

Visit our extensive coffee reference section to learn more about Burundi and other Central African coffee origins.

Nominations

Nominate your favorite coffees for upcoming coffee cuppings.

Help: Sitemap

Our site map will help you find answers to many of your coffee-related questions.

Interview with Ken in

Australian Magazine

Read an interview with Kenneth Davids in Crema, an Australian coffee magazine.

Tasting Super-Heroes

Ken's co-taster in May, Counter Culture's Byron Holcomb, comments on his recent experience tasting espressos.

OTHER RESOURCES



The world's largest coffee organization.

Doi Chaang Coffee

Calgary, Alberta, Canada

Doi Chaang Wild Civet Coffee

Reviewed: June 2009

Overall Rating: **90 points**Aroma: **8**Acidity: **8**Body: **7**Flavor: **8**Aftertaste: **8**Roast (Agtron): **Medium-Light (49/80)**

Origin: Northern Thailand.

Notes: Doi Chaang is a single-estate coffee produced by a northern Thailand hill tribe in the Golden Triangle mountains of Thailand and roasted in Alberta, Canada. The independent coffee growers receive over 50% of the profits of this unusual and pioneering venture. In addition to its excellent conventional arabica coffees, the cooperative members harvest about 200 pounds per year of a Thai version of the famous (or infamous) kopi luwak, the world's most expensive coffee, the beans of which are harvested from the feces of a species of wild civet that eats ripe coffee fruit. Visit www.doichaangcoffee.com or call 866-924-2264 for more information.

Blind Assessment: Intriguing mid-tones throughout the profile: mainly a sort of orangy, floral citrus with a backgrounded complex simultaneously suggesting fresh earth, mushroom and decomposing leaves. All of this takes on a vaguely chocolaty tone in the finish. Gently smooth acidity, medium body.

Who should drink it: Culinary adventurers who can afford the price of this exotic coffee and have tasted enough other coffees to appreciate its originality, an aroma/flavor complex both refreshingly pure yet richly suggestive of earth and decomposition.

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Coffee, more so than wine, is a continually changing product. Recent reviews, whether written by Coffee Review or readers, are most likely to reflect current versions of a given coffee.

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Reader Ratings and Reviews

Product Rating

★★★★★ (0 Ratings)

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