

Tasting Guide

Of course it isn't necessary to be a coffee expert in order to enjoy a good cup of Espresso. However, those who know the subtle qualities of Nespresso's 12 Grands Crus can turn mere enjoyment into a feast for the senses.



NESPRESSO
NOTES

Nespresso Grands Crus

Every single one of the 12 Nespresso Grands Crus has its own unmistakable personality. Enjoy each special flavour and aroma cup for cup and find your favourites.

The Espresso Grands Crus:



Ristretto
Ristretto is the typical Italian espresso. It is a short, strong, full-bodied espresso with a touch of acidity. It has a pleasantly lingering taste.
Provenance: East-African, Columbian, and Central American mildness are responsible for the slightly sour aroma. Brazilian Arabica and African Robusta lend it the required strength.
Aromas: Mild chocolate flavours enhance the strong roasting aroma.
Strength: 10



Arpeggio
Arpeggio is a Mediterranean blend par excellence with a strong character, full body and long, exquisite aftertaste. Its thick, smooth crema remains to the last sip.
Provenance: Mostly Central American mild varieties; the addition of Brazilian Arabica boosts the body and colour and is responsible for the cream's consistency.
Aromas: An acute roasting aroma with delicate woody and cocoa flavour.
Strength: 9



Roma
The perfect combination of fineness, strength, and fullness makes this an ideal choice for a short yet not too strong Espresso.
Provenance: Central American coffee, whose strong flavour comes from the growing areas in the mountains. Similar quantities of Brazilian and African coffee are added to provide the desired full body in the mouth.
Aromas: A mild roasting aroma, refined by a slightly acerbic taste. Sweet and woody notes.
Strength: 8




Decaffeinato Intenso
An intense, rich taste with slightly elevated acidity gives this decaffeinated coffee all the strength of a genuine espresso.
Provenance: Mostly Latin American Arabicas blended with Robusta, to lend the coffee a stronger body and character.
Aromas: Roasting aromas and chocolatey flavours are perfectly complemented by a strong body. Both crema and coffee have a remarkable wealth of aromas.
Strength: 7




Livanto
A well-balanced blend with a characteristically dense and velvety aroma for a singularly rounded Espresso.
Provenance: The best varieties come from growing areas in the highlands of various Latin American countries. A small addition of Arabica coffee makes this coffee especially rich in flavour.
Aromas: Fragrant woody notes with a delicate but noticeable grain odour, enriched by the roasting aroma.
Strength: 6



Capriccio
A full-bodied Espresso that it is simultaneously creamy, mild, and rich in flavour, with a crema so delicate it reflects the light.
Provenance: South American mild varieties from the highlands lend this blend good acidity and a lovely aroma. Its richness derives from a keen balance between the Brazilian Arabica and the African Robusta.
Aromas: Smooth grain flavours from the crema.
Strength: 5



Volluto
Volluto is lightly roasted and medium-bodied, with a round and fresh flavour with a cereal hint, reinforced by a touch of acidity. A fine aromatic balance of fruity and woody tones.
Provenance: Mostly Brazilian Arabica with mild character and biscuit tone, mixed with Arabica coffee from Colombia (with its fruity character).
Aromas: Well-balanced fruity aromas with hint of biscuit and woody notes.
Strength: 4



Cosi
Cosi is perfect for espresso lovers who enjoy a mild, smooth crema coupled with the refreshing acidity of a hint of lemon.
Provenance: Finest Arabicas from East Africa lend Cosi a fine acidity that is counterbalanced by the taste body of Central American Arabicas. A touch of mild Brazilian "Santos" coffee is added.
Aromas: Characteristic aromatic lemon note.
Strength: 3



Decaffeinato
This is the lighter and creamier decaffeinated blend, offering a rich and delicate balance between mildness and acidity. Decaffeinato's crema is distinguished by its hazel colour and consistent texture in the mouth.
Provenance: Various South American Arabicas are responsible for acidity and balance. African Robustas refine the character.
Aromas: Red fruits as those known from wines plus a sweet note with a soupcon of dried fruits and biscuit.
Strength: 2



Declared coffee connoisseurs are not the only ones to appreciate the fact that coffee is not the same as coffee. As in the case of wine coffee, too, is distinguished by special flavours and qualities that depend on the variety and provenance of the beans used for it. It is a matter of course that only the very best beans from first-class growing areas are selected for Nespresso's 12 Grands Crus. Selection, however, is merely the first step on the quest for a supreme and, especially, unchanging enjoyment of coffee. It is only the appropriate mixing, roasting, and grinding of the individual coffees that turns them into first-class Grands Crus with their very own special character. To achieve this noble goal, the various qualities of the individual coffee varieties are carefully combined. Not only is it a matter of skilfully measuring the quantities involved, it is also important to minutely co-ordinate the degree and length of roasting. This requires great know-how, much dedication, and supreme care on the part of the Nespresso experts. The results are unique Grands Crus, whose characteristic flavours and aromas boast the appropriate qualities for every preference and every time of day. A cup of Nespresso does not only contain the complete enchantment of the coffee bean but also the very specific aromas that result from the respective mixing and roasting that combine to create the character and incomparable taste of each individual Nespresso Grand Cru. Just as in the case of top-class wines, every Grand Cru unfolds its special magic to delight the senses. As a general rule, four basic aromas prevail: somewhat austere and woody; with refreshing citrus flavours; stimulatory fruity; and with extra-smooth biscuit tone.


Incidentally, four of our five senses are called upon to make us fully appreciate the entire spectrum and diversity of a perfect cup of Espresso. Thus, the enjoyment of a Grand Cru begins with the eyes: you first notice the coffee's colour and crema, whose texture ideally remains consistently creamy, with a tendency to adhere to the cup. The many small and buoyant bubbles that reflect the light are an important indicator for the degree of fineness of the crema. Next, our sense of smell permits us to enjoy the aroma; or rather the various aromas. For, in addition to the distinct roasting aroma, which, as the name indicates, is the result of roasting and already gives off a smell of coffee even during preparation, there are sundry other aromatic flavours a connoisseur can distinguish. One first samples the smell of the crema on the freshly prepared coffee. Then one stirs the coffee and samples the smell again. Depending on the variety, several other aromas are released. Such as a cocoa aroma that recalls bitter chocolate and sometimes also a trace of liquorice. Or woody aromas that conjure up the smell of dry wood or of products matured in wooden barrels, and occasionally of softwoods. Grain aromas are usually less distinct and evoke a memory of bread, toast, cereals or dried nuts and almonds. Butter or biscuit aromas, on the other hand, resemble the scent of vanilla or toffee we know from cakes and cookies. Fruity aromas lend coffee a soupcon of red fruits such as berries, raisins, apricots, plums or apples, while citric aromas can be quite distinct and recall lemons and oranges.

Next, the sense of taste comes into play, the most important sense for enjoying coffee. The two most important and strongest gustatory impressions come from the acidity of coffee, and from its bitterness. The latter is especially important for the aftertaste and is discerned at the rear part of the tongue while the former, which is responsible for a coffee's "bite", is felt on the rims of the tongue. By adding sugar, sweetness can of course also be identified. And there is another sense that plays a not insignificant, but often neglected part: the sense of touch, with whose aid the body of the coffee is perceived, its richness, viscosity, and density. A full-bodied coffee feels thick and viscous in the mouth, while a thin body leaves a watery impression. What we perceive as the strength of a coffee ultimately depends on its body and its degree of roasting and acerbity; it has nothing to do with caffeine.

The Lungo Grands Crus:



Vivalto
Vivalto is an intense Lungo that combines pleasant roasted and floral notes. Its smooth-textured crema and mild aroma make it perfect for preparation with milk.
Provenance: Finest South American Arabicas from the highlands lend this blend the necessary balance and light acidity. East African Arabicas give it a floral note while Brazilian "Southern Minas" coffee accentuates the strength and provides the required acerbity.
Aromas: An excellent roasting aroma, a light woody note, a mild grain note, and a delicate floral note.
Strength: 6



Decaffeinato Lungo
Decaffeinato Lungo has a consistent body and a delicious texture on the palate. Its slow and consistent roasting reveals a delicious roasted flavour.
Provenance: A combination of exquisite Arabicas from Brazil and Colombia make for the fine balance while some added Robusta coffee reinforces the character.
Aromas: Pronounced roasting aromas.
Strength: 5



Finezza
Extremely well-balanced, Finезza is a mellow blend with fruity notes and a light body. Reinforced by a hint of acidity.
Provenance: Selected Arabicas grown at high altitude in Central America plus Brazilian "Southern Minas" Arabicas. The added East African Arabicas lend the coffee its fruity notes, a little African Robusta accentuates the character.
Aromas: Lemon notes that counterbalance the roasting aromas. The thick crema releases a sweet aroma that recalls toffee.
Strength: 4.