

# 20 Open 23 de cata

The Mare Terra Coffee Cupping Open is based on a unique championship that differs from other tasting championships by having two different exercises: one focussed on sensory memory and the other on classic triangulation.

## SEMIFINAL

In this stage, 24 people participate for a place in the final.

### FIRST PHASE - FREE CUPPING

This is the first exercise of the championship. All participants will have filtered coffee divided into 8 thermoses with coffees from 4 different origins. Each of these thermoses will contain information about the coffee: origin, farm, variety, and process.

Participants will have 20 minutes for free cupping, during which time they have to taste these coffees, describe and memorise the unique sensory characteristics of each batch with the aim of being able to remember and find these coffees later. In this exercise participants will have to demonstrate the ability to understand the sensory profile of each coffee and memorise the unique characteristics of these coffees for the second exercise.

In this first phase, participants will be divided into two groups of 12 people each. Each group will have their coffee freshly prepared for the free cupping so that everyone can compete with the same extraction and temperature. They will be given materials for taking notes.

### SECOND PHASE - SENSORY MEMORY:

The tasters participate in rounds of 4 participants. On the tasting table, each participant will find 8 cups and 8 zones marked with the names of each batch corresponding to the coffees of the 8 thermoses tasted in the First Phase of the exercise.

During 5 minutes, the tasters have to taste the 8 coffees, remember the taste of each cup and place the cups according to what they think is their corresponding marked zone. The notes made in the previous phase can be used to help.

Each cup has coffee batch markings on its base to check the correct answers at the end, each competitor must also announce when they have finished, and their time will be recorded.

At the end of each round, the results are checked by looking at the mark on the base of the cup to see if it corresponds with the area guessed by the participant. Correct answers are worth 1 point, while 0.5 points are awarded for correct origins only. The top 8 tasters advance to the final.

## FINAL

### SENSORY MEMORY

Following the same protocol as the semi-final, participants taste 6 coffees from 2 origins and have 20 minutes to memorise each coffee's characteristics

During this time they have to taste the coffees, describe and memorise the unique characteristics of each batch so that later during the competition they will be able to identify them. They will be given materials for taking notes.

The second exercise of the Mare Terra Open de Cata consists of a "Triangulation" and we will test the competitors' skills to see if they are able to identify the subtle differences between the intensities of the coffee's sensory characteristics.

### BLIND CUPPING COMPETITION:

Tasters participate in two rounds in groups of 4. On the tasting table, each participant will find 6 cups and 6 areas marked with unique names/characteristics of each batch. These correspond to the coffees from the 6 thermoses tasted in the previous stage - "Sensory Memory".

Tasters have 5 minutes to taste the 6 coffees, remember the taste of each cup and place the cups according to what they think is the correct zone. Each cup has coffee lot markings on the bottom of the cup for checking after each round. The notes made in the previous cupping can be used.

At the end of each round, the results are checked: the cups are lifted and checked to see if the mark on the bottom of the cup corresponds to the correct marked area. Correct answers are worth 1 point, while

0.5 points are awarded for correct origins only. The cupper with the least time used for cupping gets the higher position in case of a tie

## TRIANGULATION:

This part of the competition has the same rules as the World Cup Tasters Championship, with the difference that the participants only have 6 minutes to taste 6 triangulations. Within each triangle there are 2 cups of the same coffee and one cup with a different coffee. During 6 minutes the tasters have to identify the different cup and separate it from the rest, placing the different cup out of the line.

### **IMPORTANT!**

- Once the cup has been placed outside the line, it is forbidden to change it.
- The timer stops when there is a clear signal from the participant.

For each correct cup the tasters will accumulate 1 point. If the number of points between two or more participants is the same, the taster with the shortest time acquired during his/her participation will occupy the highest position.

## GENERAL SCORE OF OPEN DE CATA MARE TERRA COFFEE:

- Sensory Memory and Triangulations scores are added together
- Sensory Memory and Triangulation times are added together
- If there is a score tie between competitors, the taster who performs in the shortest time will have priority.
- If there is a tie on score and time between competitors, the taster who scores highest on Sensory Memory will be the winner.