

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE	Catalog cupping report
SAMPLE NO.	1 · El Alisal, Ecuador
SESSION	2026-ECU-QUI-WAS-0009
SIGNED	2026-05-21 19:00
ROAST LEVEL	75

PHYSICAL · \$4 Moisture 10.0% · Screens 15: 100%

Fragrance		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Fruity · Sour/Ferm. · Other fruit · Alcohol/Fermented · Peach · Winey		
NOTES	peach, warm florals, winey		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	peach, warm florals, winey		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Sour/Ferm. · Other fruit · Alcohol/Fermented · Peach · Winey		
MAIN TASTES	Sweet · Sour		
NOTES	peach, warm florals, winey		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Long, winey and perfumed		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	High acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Medium sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Juicy body		
Overall		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Recommended for: Filtered / Bar		

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · \$8.5 87.50
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	