

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Aguacate, Ecuador

SESSION

2026-ECU-LOJ-NAT-0008

SIGNED

2026-05-21 19:00

ROAST LEVEL



PHYSICAL · \$4 Moisture 10.0% · Screens 14: 100%

Fragrance DESCRIPTORS NOTES	Fruity · Sour/Ferm. · Floral · Berry · Sour · Floral · Raspberry · Sour aromatics · Jasmine raspberry, sour candy, magnolia	1 2 3 4 5 6 7 8 9 FINAL 6
Aroma NOTES	raspberry, sour candy, magnolia	1 2 3 4 5 6 7 8 9 FINAL 6
Flavor DESCRIPTORS MAIN TASTES NOTES	Fruity · Sour/Ferm. · Floral · Berry · Sour · Floral · Raspberry · Sour aromatics · Jasmine Sweet · Sour raspberry, sour candy, magnolia	1 2 3 4 5 6 7 8 9 FINAL 7
Aftertaste NOTES	Vibrant and candy-like	1 2 3 4 5 6 7 8 9 FINAL 7
Acidity NOTES	High acidity	1 2 3 4 5 6 7 8 9 FINAL 6
Sweetness NOTES	High sweetness	1 2 3 4 5 6 7 8 9 FINAL 6
Mouthfeel DESCRIPTORS NOTES	Smooth Medium body	1 2 3 4 5 6 7 8 9 FINAL 6
Overall NOTES	Recommended for: Filtered / Specialty cafes	1 2 3 4 5 6 7 8 9 FINAL 7

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · \$8.5 86.25
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	