

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE	Catalog cupping report
SAMPLE NO.	1 · El Carmen, Ecuador
SESSION	2025-ECU-SAN-WAS-0006
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 · Green/Veg. · Citrus fruit · Other fruit · Green/Vegetative · Lemon · Herb-like		
NOTES	lemon, melon, fresh herbs		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	lemon, melon, fresh herbs		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Green/Veg. · Citrus fruit · Other fruit · Green/Vegetative · Lemon · Herb-like		
MAIN TASTES	Sour		
NOTES	lemon, melon, fresh herbs		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Clean but short		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	High acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Low sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Juicy, slightly astringent		
Overall		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Recommended for: Espresso / Filtered		

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · \$8.5 85.50
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	