

# Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE	Catalog cupping report
SAMPLE NO.	1 · El Alisal, Ecuador
SESSION	2025-ECU-QUI-WAS-0007
SIGNED	2026-05-21 19:00
ROAST LEVEL	75

PHYSICAL · §4      Moisture 10.0% · Screens 15: 100%

<b>Fragrance</b>		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Fruity · Sweet · Spices · Other fruit · Brown sugar · Brown spice · Caramelized		
NOTES	yellow fruit, ripe fruit, caramel, spices		
<b>Aroma</b>		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	yellow fruit, ripe fruit, caramel, spices		
<b>Flavor</b>		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Sweet · Spices · Other fruit · Brown sugar · Brown spice · Caramelized		
MAIN TASTES	Sweet · Sour		
NOTES	yellow fruit, ripe fruit, caramel, spices		
<b>Aftertaste</b>		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Spiced and complex		
<b>Acidity</b>		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	High acidity		
<b>Sweetness</b>		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Medium sweetness		
<b>Mouthfeel</b>		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Medium body		
<b>Overall</b>		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 <b>87.50</b>
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	