

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Carmen, Ecuador

SESSION

2026-ECU-VIL-NAT-0012

SIGNED

2026-05-21 19:00

ROAST LEVEL



PHYSICAL · §4 Moisture 10.0% · Screens 14: 100%

Fragrance		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Sweet · Nutty/Cocoa · Fruity · Floral · Brown sugar · Nutty · Other fruit · Floral · Honey · Almond · Cherry · Peach · Jasmine		
NOTES	cane honey, almond, cherry, peach, floral		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	cane honey, almond, cherry, peach, floral		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Sweet · Nutty/Cocoa · Fruity · Floral · Brown sugar · Nutty · Other fruit · Floral · Honey · Almond · Cherry · Peach · Jasmine		
MAIN TASTES	Sweet · Sour		
NOTES	cane honey, almond, cherry, peach, floral		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Soft peach finish		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Medium acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	High sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Sweet and silky		
Overall		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Recommended for: Filtered / Bar		

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