

# Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE	Catalog cupping report
SAMPLE NO.	1 · El Carmen, Ecuador
SESSION	2025-ECU-SAN-WAS-0002
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 · Floral · Sour/Ferm. · Other fruit · Floral · Alcohol/Fermented · Peach · Jasmine · Winey		
NOTES	peach, white flowers, winey		
<b>Aroma</b>		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	peach, white flowers, winey		
<b>Flavor</b>		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Floral · Sour/Ferm. · Other fruit · Floral · Alcohol/Fermented · Peach · Jasmine · Winey		
MAIN TASTES	Sweet · Sour		
NOTES	peach, white flowers, winey		
<b>Aftertaste</b>		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Long, winey and perfumed		
<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	Juicy, elegant body		
<b>Overall</b>		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Recommended for: Filtered / Specialty cafes		

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