

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Alisal, Ecuador

SESSION

2025-ECU-QUI-WAS-0010

SIGNED

2026-05-21 19:00

ROAST LEVEL



PHYSICAL · \$4 Moisture 10.0% · Screens 15: 100%

Fragrance DESCRIPTORS NOTES	Fruity · Sweet · Spices · Other fruit · Brown sugar · Brown spice · Caramelized yellow fruit, ripe fruit, caramel, spices	1 2 3 4 5 6 7 8 9	FINAL 6
Aroma NOTES	yellow fruit, ripe fruit, caramel, spices	1 2 3 4 5 6 7 8 9	FINAL 7
Flavor DESCRIPTORS MAIN TASTES NOTES	Fruity · Sweet · Spices · Other fruit · Brown sugar · Brown spice · Caramelized Sweet · Sour yellow fruit, ripe fruit, caramel, spices	1 2 3 4 5 6 7 8 9	FINAL 7
Aftertaste NOTES	Spiced and complex	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 7
Sweetness NOTES	Medium 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 / Bar	1 2 3 4 5 6 7 8 9	FINAL 7

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