

# Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Alisal, Ecuador

SESSION

2026-ECU-QUI-HON-0011

SIGNED

2026-05-21 19:00

ROAST LEVEL



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

<b>Fragrance</b> DESCRIPTORS NOTES	Fruity · Floral · Other fruit · Berry · Floral · Apple · Strawberry · Peach · Jasmine red apple, red berries, peach, white flower	1 2 3 4 5 6 7 8 9	FINAL 7
<b>Aroma</b> NOTES	red apple, red berries, peach, white flower	1 2 3 4 5 6 7 8 9	FINAL 7
<b>Flavor</b> DESCRIPTORS MAIN TASTES NOTES	Fruity · Floral · Other fruit · Berry · Floral · Apple · Strawberry · Peach · Jasmine Sweet · Sour red apple, red berries, peach, white flower	1 2 3 4 5 6 7 8 9	FINAL 7
<b>Aftertaste</b> NOTES	Perfumed, spicy and delicate	1 2 3 4 5 6 7 8 9	FINAL 7
<b>Acidity</b> NOTES	High acidity	1 2 3 4 5 6 7 8 9	FINAL 7
<b>Sweetness</b> NOTES	High sweetness	1 2 3 4 5 6 7 8 9	FINAL 7
<b>Mouthfeel</b> DESCRIPTORS NOTES	Smooth Medium body	1 2 3 4 5 6 7 8 9	FINAL 6
<b>Overall</b> NOTES	Recommended for: Filtered / Specialty cafes	1 2 3 4 5 6 7 8 9	FINAL 7

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · §8.5 <b>88.75</b>
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	