

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · La Josefina, Ecuador

SESSION

2026-ECU-PIC-HON-0005

SIGNED

2026-05-21 19:00

ROAST LEVEL



PHYSICAL · §4 Moisture 11.0% · Screens 14: 100%

Fragrance		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Sweet · Floral · Other fruit · Dried fruit · Brown sugar · Floral · Cherry · Prune · Raisin · Honey · Jasmine		
NOTES	cherry, plum, fig, honey, floral		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	cherry, plum, fig, honey, floral		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Sweet · Floral · Other fruit · Dried fruit · Brown sugar · Floral · Cherry · Prune · Raisin · Honey · Jasmine		
MAIN TASTES	Sweet · Sour		
NOTES	cherry, plum, fig, honey, floral		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Sweet, fig and honey		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Medium acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	High sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Juicy body		
Overall		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 88.75
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	