

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Aguacate, Ecuador

SESSION

2025-ECU-LOJ-NAT-0004

SIGNED

2026-05-21 19:00

ROAST LEVEL



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

Fragrance DESCRIPTORS NOTES	Fruity · Floral · Other fruit · Citrus fruit · Floral · Peach · Orange · Jasmine peach, mandarin, white flowers	1 2 3 4 5 6 7 8 9	FINAL 7
Aroma NOTES	peach, mandarin, white flowers	1 2 3 4 5 6 7 8 9	FINAL 7
Flavor DESCRIPTORS MAIN TASTES NOTES	Fruity · Floral · Other fruit · Citrus fruit · Floral · Peach · Orange · Jasmine Sweet · Sour peach, mandarin, white flowers	1 2 3 4 5 6 7 8 9	FINAL 7
Aftertaste NOTES	Clean, perfumed and sweet	1 2 3 4 5 6 7 8 9	FINAL 7
Acidity NOTES	Medium acidity	1 2 3 4 5 6 7 8 9	FINAL 7
Sweetness NOTES	High sweetness	1 2 3 4 5 6 7 8 9	FINAL 7
Mouthfeel DESCRIPTORS NOTES	Smooth Silky, delicate body	1 2 3 4 5 6 7 8 9	FINAL 6
Overall 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 88.75
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	