

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE	Catalog cupping report
SAMPLE NO.	1 · La Comarca, Ecuador
SESSION	2026-ECU-MAL-WAS-0006
SIGNED	2026-05-21 19:00
ROAST LEVEL	75

PHYSICAL · §4 Moisture 10.0% · Screens 14: 100%

Fragrance		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Floral · Other fruit · Berry · Floral · Apple · Strawberry · Peach · Jasmine		
NOTES	red apple, red berries, peach, white flower		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	red apple, red berries, peach, white flower		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Floral · Other fruit · Berry · Floral · Apple · Strawberry · Peach · Jasmine		
MAIN TASTES	Sweet · Sour		
NOTES	red apple, red berries, peach, white flower		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Perfumed and delicately spiced		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	High acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Medium sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Smooth		
NOTES	Rounded, 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 89.50
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	