

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Aguacate, Ecuador

SESSION

2025-ECU-LOJ-WAS-0005

SIGNED

2026-05-21 19:00

ROAST LEVEL



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

Fragrance		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Floral · Fruity · Sour/Ferm. · Floral · Berry · Sour · Jasmine · Strawberry · Sour aromatics · Chamomile		
NOTES	white flowers, strawberry, yogurt, chamomile		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	white flowers, strawberry, yogurt, chamomile		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Floral · Fruity · Sour/Ferm. · Floral · Berry · Sour · Jasmine · Strawberry · Sour aromatics · Chamomile		
MAIN TASTES	Sweet · Sour		
NOTES	white flowers, strawberry, yogurt, chamomile		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Clean with chamomile tones		
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	Creamy and structured		
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 <h1>89.50</h1>
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	