

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · La Cofradia, Ecuador

SESSION

2026-ECU-LOJ-WAS-0007

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 6
DESCRIPTORS	Fruity · Green/Veg. · Citrus fruit · Other fruit · Green/Vegetative · Lemon · Fresh		
NOTES	lemon, melon, fresh grass		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	lemon, melon, fresh grass		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 7
DESCRIPTORS	Fruity · Green/Veg. · Citrus fruit · Other fruit · Green/Vegetative · Lemon · Fresh		
MAIN TASTES	Sour		
NOTES	lemon, melon, fresh grass		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Clean but short		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	High acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Low sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Juicy, slightly rough		
Overall		1 2 3 4 5 6 7 8 9	FINAL 7
NOTES	Recommended for: Espresso / Filtered		

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · §8.5 86.25
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	