

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Aguacate, Ecuador

SESSION

2025-ECU-LOJ-WAS-0001

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 6
DESCRIPTORS	Sweet · Nutty/Cocoa · Brown sugar · Nutty · Cocoa · Caramelized · Almond · Chocolate		
NOTES	caramel, roasted nuts, chocolate		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	caramel, roasted nuts, chocolate		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Sweet · Nutty/Cocoa · Brown sugar · Nutty · Cocoa · Caramelized · Almond · Chocolate		
MAIN TASTES	Sweet · Sour		
NOTES	caramel, roasted nuts, chocolate		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Sweet but slightly dry		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Medium acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	High sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Smooth		
NOTES	Medium, round body		
Overall		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Recommended for: Beverages with milk / Espresso		

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · §8.5 84.25
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	