

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Alisal, Ecuador

SESSION

2026-ECU-QUI-NAT-0010

SIGNED

2026-05-21 19:00

ROAST LEVEL



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

Fragrance DESCRIPTORS NOTES	Nutty/Cocoa · Fruity · Roasted · Cocoa · Dried fruit · Cereal · Dark chocolate · Grain dark chocolate, dried fruit, sweet grains, mineral	1 2 3 4 5 6 7 8 9	FINAL 6
Aroma NOTES	dark chocolate, dried fruit, sweet grains, mineral	1 2 3 4 5 6 7 8 9	FINAL 6
Flavor DESCRIPTORS MAIN TASTES NOTES	Nutty/Cocoa · Fruity · Roasted · Cocoa · Dried fruit · Cereal · Dark chocolate · Grain Sweet · Sour dark chocolate, dried fruit, sweet grains, mineral	1 2 3 4 5 6 7 8 9	FINAL 7
Aftertaste NOTES	Long 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 6
Sweetness NOTES	Medium sweetness	1 2 3 4 5 6 7 8 9	FINAL 6
Mouthfeel DESCRIPTORS NOTES	Smooth Good juicy body	1 2 3 4 5 6 7 8 9	FINAL 6
Overall NOTES	Recommended for: Espresso / Filtered	1 2 3 4 5 6 7 8 9	FINAL 7

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