

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE	Catalog cupping report
SAMPLE NO.	1 · El Aguacate, Ecuador
SESSION	2025-ECU-LOJ-NAT-0009
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 6
DESCRIPTORS	Nutty/Cocoa · Sweet · Fruity · Cocoa · Brown sugar · Other fruit · Dark chocolate · Molasses		
NOTES	bitter chocolate, brown sugar, ripe fruit		
Aroma		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	bitter chocolate, brown sugar, ripe fruit		
Flavor		1 2 3 4 5 6 7 8 9	FINAL 6
DESCRIPTORS	Nutty/Cocoa · Sweet · Fruity · Cocoa · Brown sugar · Other fruit · Dark chocolate · Molasses		
MAIN TASTES	Sweet		
NOTES	bitter chocolate, brown sugar, ripe fruit		
Aftertaste		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Sweet		
Acidity		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Low acidity		
Sweetness		1 2 3 4 5 6 7 8 9	FINAL 5
NOTES	High sweetness		
Mouthfeel		1 2 3 4 5 6 7 8 9	FINAL 5
DESCRIPTORS	Smooth		
NOTES	Full, heavy body		
Overall		1 2 3 4 5 6 7 8 9	FINAL 6
NOTES	Recommended for: Espresso / Beverages with milk		

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · \$8.5 83.00
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	