

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Aguacate, Ecuador

SESSION

2025-ECU-LOJ-WAS-0008

SIGNED

2026-05-21 19:00

ROAST LEVEL



PHYSICAL · \$4

Moisture 10.0% · Screens 14: 100%

Fragrance DESCRIPTORS NOTES	Nutty/Cocoa · Floral · Cocoa · Nutty · Floral · Chocolate · Hazelnut · Jasmine chocolate, dry nuts, floral	1 2 3 4 5 6 7 8 9	FINAL 6
Aroma NOTES	chocolate, dry nuts, floral	1 2 3 4 5 6 7 8 9	FINAL 6
Flavor DESCRIPTORS MAIN TASTES NOTES	Nutty/Cocoa · Floral · Cocoa · Nutty · Floral · Chocolate · Hazelnut · Jasmine Sweet · Sour chocolate, dry nuts, floral	1 2 3 4 5 6 7 8 9	FINAL 7
Aftertaste NOTES	Clean and sweet	1 2 3 4 5 6 7 8 9	FINAL 6
Acidity NOTES	Medium acidity	1 2 3 4 5 6 7 8 9	FINAL 6
Sweetness NOTES	High sweetness	1 2 3 4 5 6 7 8 9	FINAL 6
Mouthfeel DESCRIPTORS NOTES	Smooth Full, heavy body	1 2 3 4 5 6 7 8 9	FINAL 6
Overall NOTES	Recommended for: Espresso / Beverages with milk	1 2 3 4 5 6 7 8 9	FINAL 6

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · \$8.5 85.00
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	