

Gonzalez Brothers

Quality Control panel · catalog calibration

PURPOSE

Catalog cupping report

SAMPLE NO.

1 · El Aguacate, Ecuador

SESSION

2025-ECU-LOJ-WAS-0003

SIGNED

2026-05-21 19:00

ROAST LEVEL



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

Fragrance DESCRIPTORS NOTES	Fruity · Floral · Other fruit · Berry · Floral · Apple · Strawberry · Peach · Jasmine red apple, red berries, peach, white flower	1 2 3 4 5 6 7 8 9 FINAL 7
Aroma NOTES	red apple, red berries, peach, white flower	1 2 3 4 5 6 7 8 9 FINAL 7
Flavor DESCRIPTORS MAIN TASTES NOTES	Fruity · Floral · Other fruit · Berry · Floral · Apple · Strawberry · Peach · Jasmine Sweet · Sour red apple, red berries, peach, white flower	1 2 3 4 5 6 7 8 9 FINAL 7
Aftertaste NOTES	Perfumed, spiced and delicate	1 2 3 4 5 6 7 8 9 FINAL 7
Acidity NOTES	High acidity	1 2 3 4 5 6 7 8 9 FINAL 7
Sweetness NOTES	Medium sweetness	1 2 3 4 5 6 7 8 9 FINAL 6
Mouthfeel DESCRIPTORS NOTES	Smooth Medium body	1 2 3 4 5 6 7 8 9 FINAL 6
Overall NOTES	Recommended for: Filtered / Specialty cafes	1 2 3 4 5 6 7 8 9 FINAL 7

NON-UNIFORM CUPS	0 / 5	FINAL SCORE · §8.5 88.25
DEFECTIVE CUPS	0 / 5	
DEFECT (IF ANY)	—	