

SENSORY EVALUATION REPORT

Issuance Date: 01/09/2022

1. Solicitation Report:

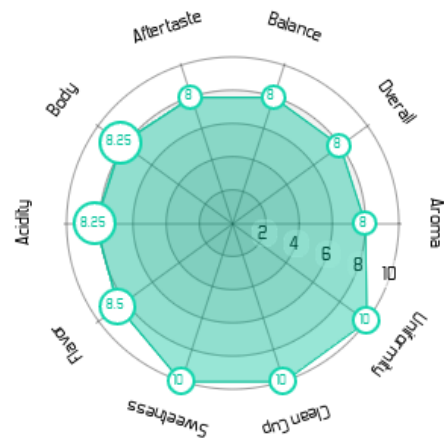
Quantity of Sacks:	598/22	25/60Kg
Lot:	002/419-8/1260	Natural
Drying Method:		2022/2023
Crop:		

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 08:55 minutes
Q Grader: Paulo Henrique

AGTRON: 55

	Score
Fragrance/aroma	8,00
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	8,50
Acidity	8,25
Body	8,25
Aftertaste	8,00
Balance	8,00
Overall	8,00
Total Score	87,00
Defects	0,00 x 0,00 = 0
Final Score	87,00



Fragrance/aroma: Sweet wine
Flavor: Red wine, purple grapes, caramel and walnuts
Acidity: Medium citrus
Body: Liqueur
Aftertaste: Long

Signature:



Trace your coffee at:

<https://cerradomineiro.org/green/7898328781662031115>

