

# Lot [SG-0153] Brazil: Otavio Reis - Estate lot Natural - Yellow Bourbon

<b>Sample type</b>	Arrival
<b>Tracking Number</b>	BR19191-SAM
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Note</b>	1200 m.a.s.l.
<b>Origin</b>	Fazenda do Salto - Sul de Minas, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	Estate lot, NY2 16up

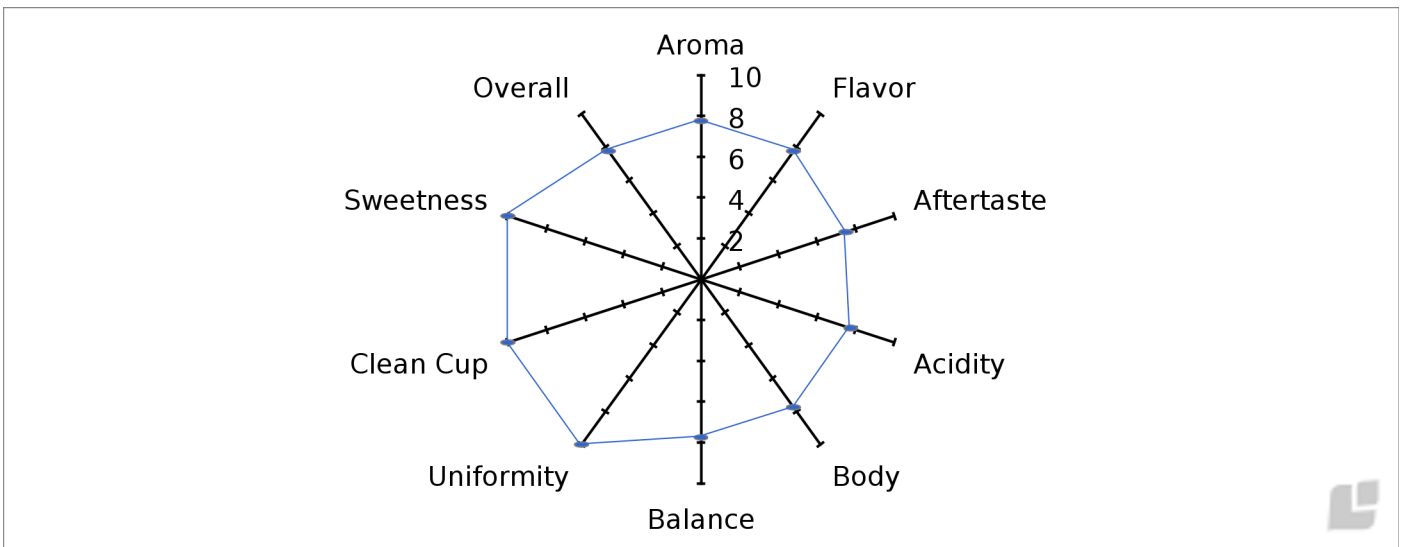
## Sensorial Analysis - QC-0296 - 2020-03-05 15:15 (Amsterdam Lab)

Average	84	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.00
Average	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.00

Descriptors: Ar ... Aroma, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
Friso Miguel Spoor	(+) Fruity, Spicy, Sweet & Sugary, Chocolate, Orange	A sweet chocolate aroma with a hint of caramel and fruit. The cup tastes sweet with an aftertaste of bittersweet chocolate and orange.



● Friso Miguel Spoor