

# Lot [SG-0560] CL20040/Colombia: Huila - San Agustin

## - Finca El Mirador Terranova - Andres Torres -

### Washed

Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	1670 m.a.s.l
Origin	El Mirador Terranova, The Coffee Quest Europe
Status	Accepted

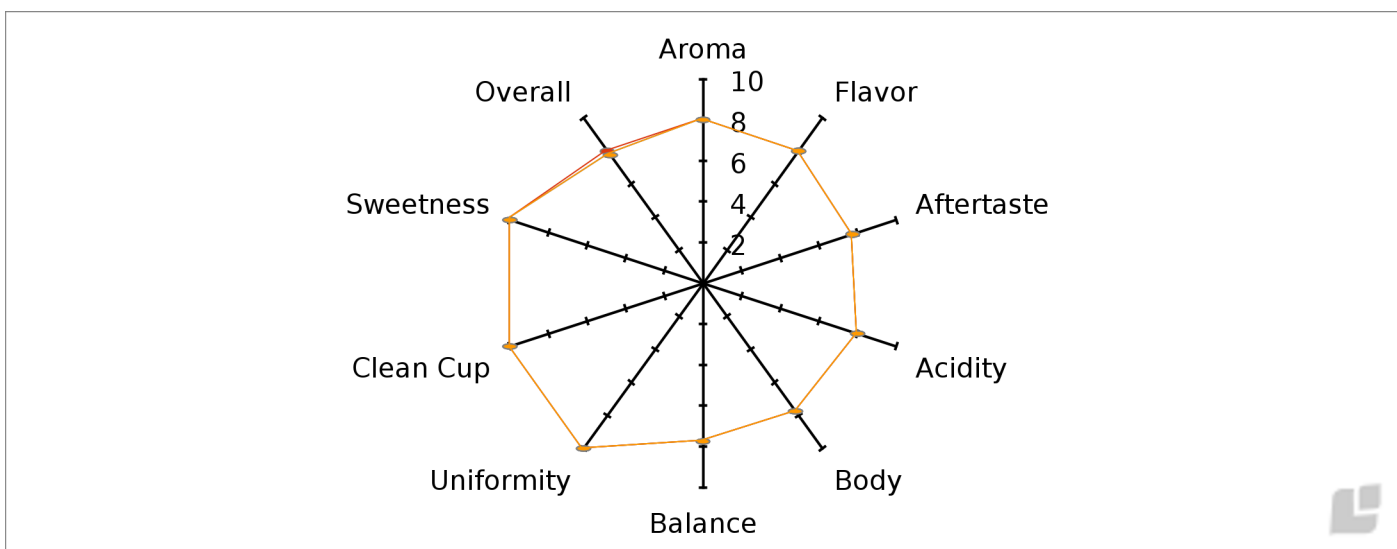
### Sensorial Analysis - QC-1223 - 2020-09-10 10:30 (The Coffee Quest - Amsterdam)

Average	85.13	Min (Value between average and lowest score)	-0.13
Max (Value between average and highest score)	0.12	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.00	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	7.75	85.00
Rutger Overstegen	8.00	8.00	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Average	8.00	8.00	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	7.75	85.12

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	(+) Dried Fruit, Brown Spice, Prune, Marsepan	Nice intensity. Prune in the sweetness and brown spice in the afterflavour. Maybe some marsepan?
Rutger Overstegen	(+) Dried Fruit, Juicy, Marsepan, Brown Spice	Dried fruits in the dry aroma. Sweet and fruity. Clean cup. Marsepan in the afterflavour. Flavours remained nice intact after the cooldown. Solid coffee!



● Friso Miguel Spoor ● Rutger Overstegen ● Average

### Physical Analysis / Green coffee evaluation - QC-1201 - 2020-09-07 12:39 (The Coffee Quest - Amsterdam)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	10.9 %	Note

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		