

Lot [SG-1046] CL21022/Colombia: Finca El Mirador - Huila - San Agustin Jairo Torres - Washed - Microlot

Sample type	Pre-Shipment
Weight	1,000 g
Initial Weight	0 g
Note	Variety: Caturra, Castillo Process: Washed Altitude: 1670 m.a.s.l
Origin	Finca El Mirado, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

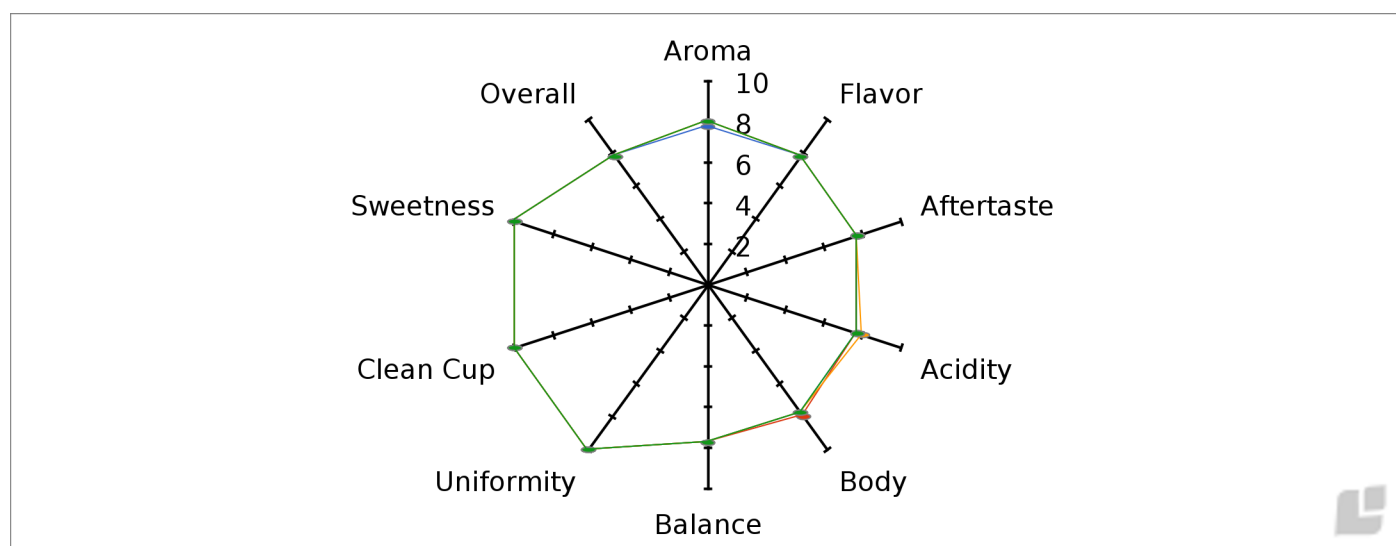
Sensorial Analysis - QC-2661 - 2021-03-10 10:20 (The Coffee Quest - Amsterdam)

Average	84.58	Min (Value between average and lowest score)	-0.33
Max (Value between average and highest score)	0.17	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.25
Rutger Overstegen	8.00	7.75	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	84.75
Skip Roeland	8.00	7.75	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.75
Average	8.00	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.58

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	(+) Milk Chocolate, Body/Fullness, Bright	Heavy chocolate with good bright sweetness
Rutger Overstegen	(+) Soft, Apricot, Caramel, Yellow fruits	Soft mouthfeel. Notes of yellow fruits, apricot and some caramel in the aftertaste. The coffee hasn't really opened up.
Skip Roeland	(+) Stone Fruit, Almond, Caramel, Mocca	Notes of stone fruit. After the cooldown it is a sweet full bodies cup full of caramel and dark chocolate.



● Friso Miguel Spoor ● Rutger Overstegen ● Skip Roeland ● Average

Physical Analysis / Green coffee evaluation - QC-2644 - 2021-03-09 12:39

Parchment Coffee	Green Coffee
Moisture of beans	10.2 %
	Note

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