

Lot [SG-1378] ET21007/Ethiopia: Shantawene - Sidama - Q1 - Natural

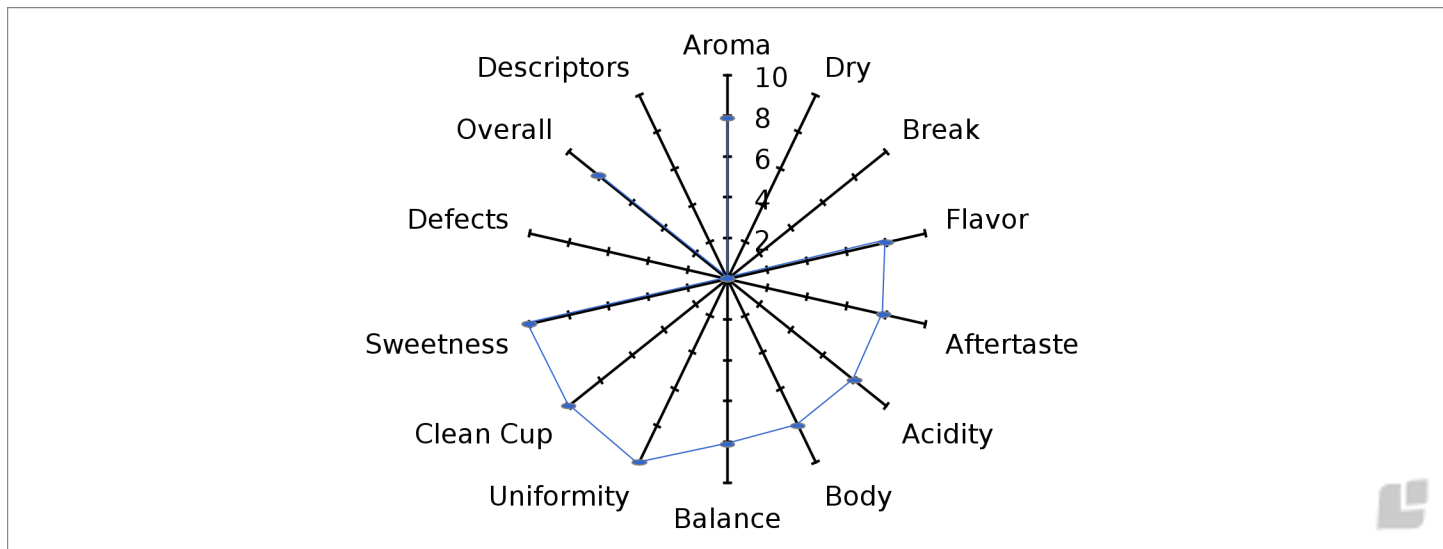
Sample type Arrival
Weight 0 g
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Note Altitude: 1990-2190 m.a.s.l
 Variety: 74221 / 74212
 Processing: Natural
Origin Shantawene Village - Sidama, The Coffee Quest Europe
Status Accepted
Grade Q1

Sensorial Analysis - QC-3768 - 2021-08-27 09:45 (The Coffee Quest - Amsterdam)

Average	86	Min (Value between average and lowest score)	-0.5											
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.88	0.00	0.00	8.00	7.88	8.00	8.00	8.12	10.00	10.00	10.00	0.00	8.12	0.00	86.00

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

Descriptors	Notes
(+) Bergamot, Cherry, Chocolate, Dried Fig, Dried Fruit, Floral, Jasmine Honeysuckle, Marsepan, White Grape	dry in the last round Aromedry fruity melon. Sweet fruit break low intensity. Opening up way more at cool down



● Average

Sensorial Analysis - QC-3580 - 2021-08-09 09:55 (The Coffee Quest - Amsterdam)

Average	85.25	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	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.50	0.00	0.00	8.25	8.25	8.25	8.25	8.25	10.00	9.00	8.00	0.00	8.50	0.00	85.25

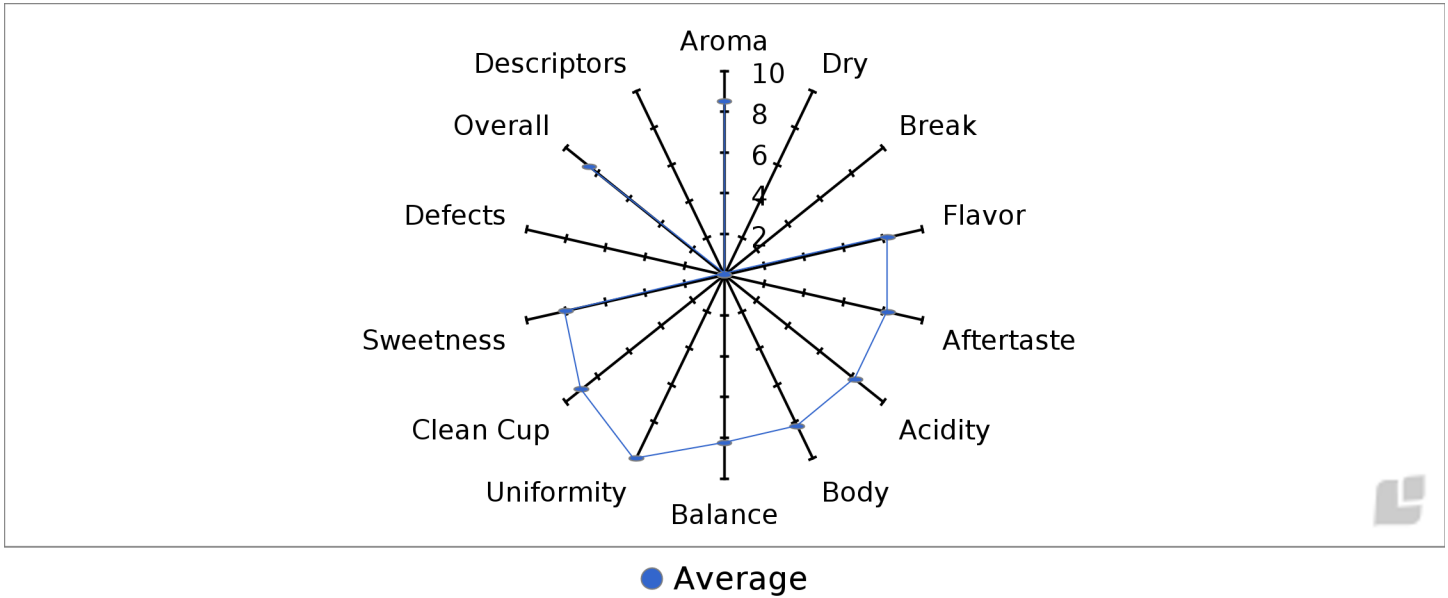
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

(+) Dark Chocolate, Fudge, Prune, Thick

aroma: brownsugar, prunes, raisins. intense enough, but less then Bombe. definably less them Keramo.
 wet aroma: not too intense. still some prune and raisen, but not overly expressive or cleanish.

cup; sweet, raisins and prune. Aftertaste is a bit roughish. body isn't creamy enough. allright balance.

HOWEVER, the cup turns fulll and dense, like chocolate fudge, instead of creamy. sweetness remains. balance inprove. juiciness improves.



Physical Analysis - QC-3577 - 2021-08-09 09:46 (The Coffee Quest - Amsterdam)

Moisture of beans	9.8	Group 1 Defects	0
Group 2 Defects	0		