

# Lot [SG-1453] GU21006/Guatemala: El Rincon - Hernan Perez - Caturra/ Catuai



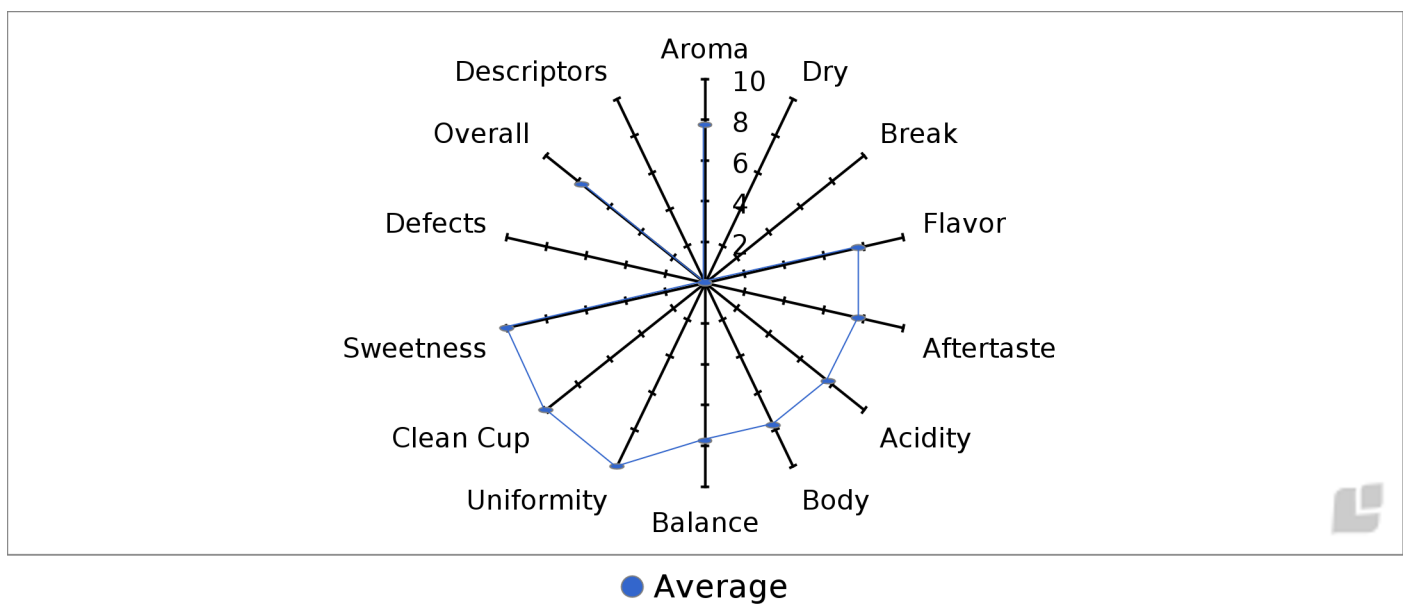
<b>Sample type</b>	Arrival
<b>Weight</b>	0 g
<b>Sample Weight</b>	0 g
<b>Expected Weight</b>	75 x 69 kg Bags
<b>Note</b>	Variety: Caturra/Catuai Processing: Washed Altitude: 1700-1800 m.a.s.l.
<b>Origin</b>	El Zapote - Huehuetenango, The Coffee Quest Europe
<b>Status</b>	Accepted

## Sensorial Analysis - QC-3886 - 2021-09-16 11:30 (The Coffee Quest - Amsterdam)

Average	84.25	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	1											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.75	0.00	0.00	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	0.00	84.25

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

Descriptors	Notes
(+) Almond, Bakers Chocolate, Clean, Mango, Milk Chocolate, Soft, Vanilla	Delicate dry aroma resonating brown spice, vanilla. Raspberry flavours, baker's chocolate and good acidity. Mango notes emerge in cool-down. Soft mouthfeel and well balanced.



## Sensorial Analysis - QC-3846 - 2021-09-14 10:50 (The Coffee Quest - Amsterdam)

Average	0	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	0
			FS
			0.00

, FS ... Final Score

## Physical Analysis - QC-3841 - 2021-09-13 10:28

Moisture of beans	11.5	Group 1 Defects	0
Group 2 Defects	0		