

# Lot [SG-1452] GU21007/Guatemala: El Zapote y Annexos - El Naranjo - Bourbon



**Sample type** Arrival  
**Weight** 0 g  
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**Expected Weight** 75 x 69 kg Bags  
**Note** Variety: Bourbon  
 Processing: Washed  
 Altitude: 1700-1800 m.a.s.l  
**Origin** El Zapote - Huehuetenango  
**Status** Accepted

## Sensorial Analysis - QC-3848 - 2021-09-14 10:50 (The Coffee Quest - Amsterdam)

Average	84.5	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	8.00	7.75	10.00	10.00	10.00	0.00	7.75	0.00	84.50

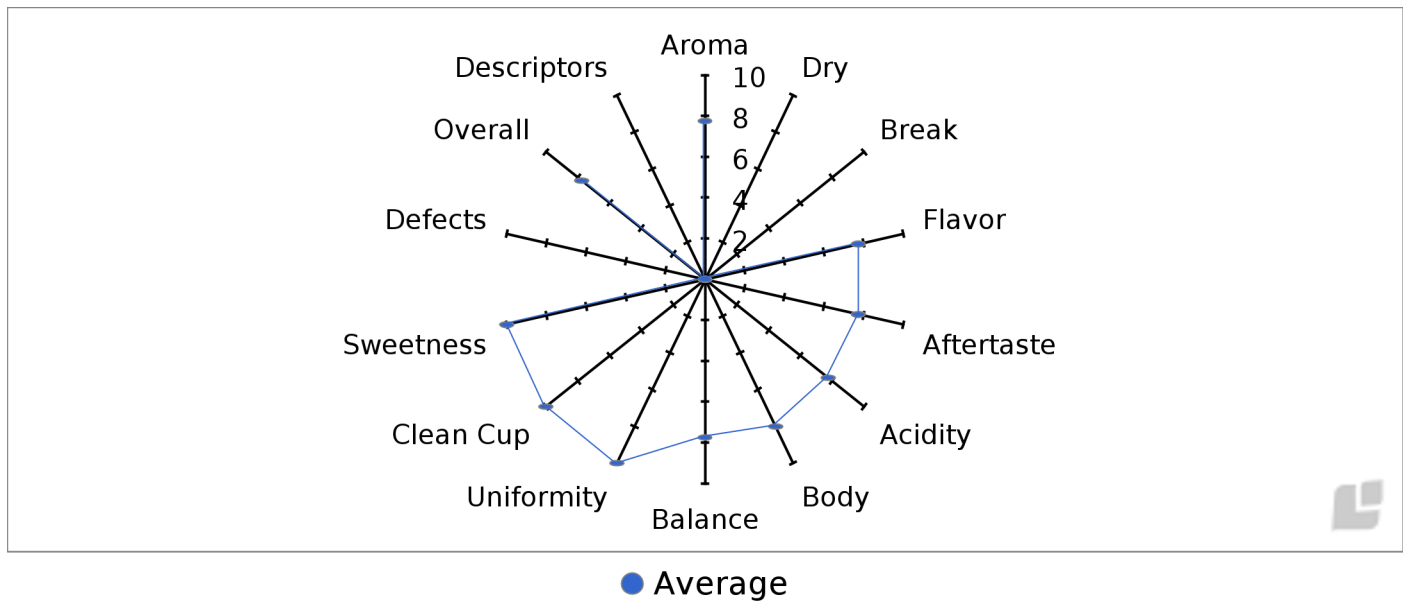
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

### Descriptors

(+) Almond, Apricot, Caramel, Clean, Intense, Milk Chocolate, Stone Fruit, Sweet

### Notes

Intense dark chocolate with raspberry aroma. Lemon zest and fudge, bittersweet chocolate.  
 Good lingering acidity and full body. Cooldown exhibits a clean cup with cacao notes.



## Physical Analysis - QC-3840 - 2021-09-13 10:27

Moisture of beans	11.6	Group 1 Defects	0
Group 2 Defects	0		