

Lot [SG-1494] CL21052/Colombia: Finca El Paraiso - Cauca - Tropical - Castillo - Diego Samuel Bermudez



Sample type Arrival
Weight 0 g
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Expected Weight 20 x 70 kg Bags
Note Variety: Geisha; Castillo
 Processing: Extended Fermentation/ Thermal Shock
 Altitude: 1850 m.a.s.l.
Origin Finca El Paraiso Cauca, The Coffee Quest Colombia, The Coffee Quest Europe
Status Accepted

Sensorial Analysis - QC-4007 - 2021-10-05 11:30 (The Coffee Quest - Amsterdam)

Average	87	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
8.25	0.00	0.00	8.25	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.25	0.00	87.00

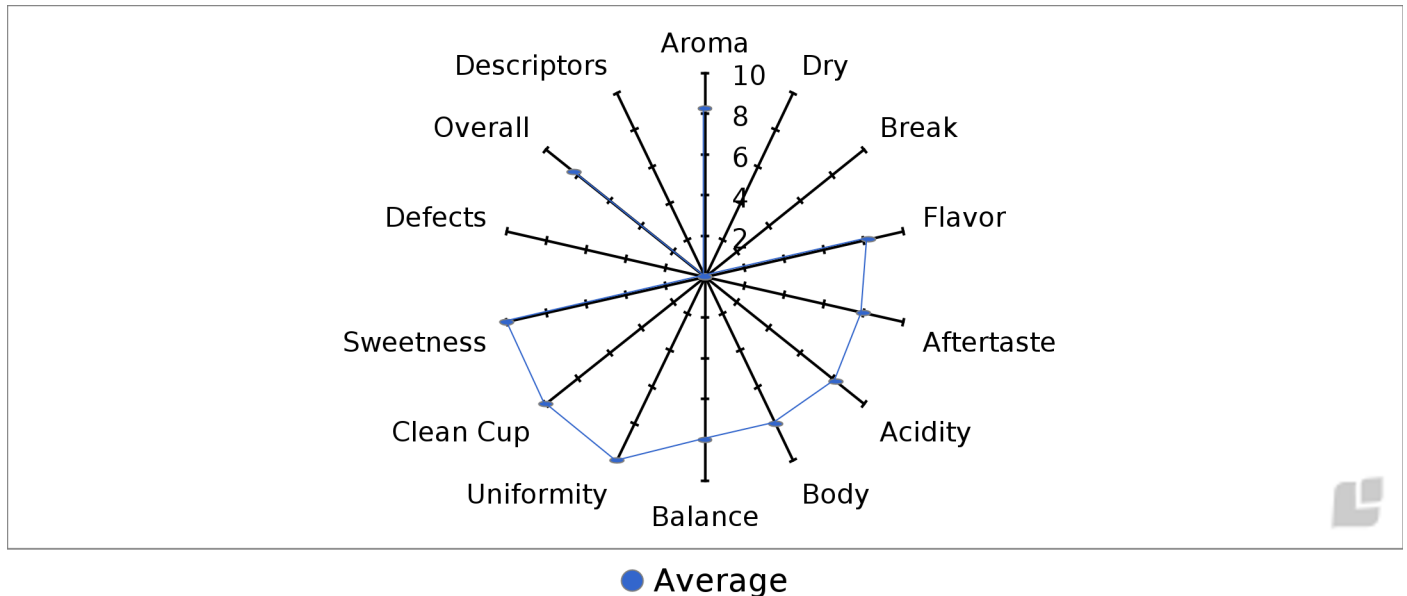
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

(+) Mango, Milk Chocolate, Papaya, Strawberry, Tropical Fruit

Notes

Soft dry aroma of ripe strawberries. A soft mouthfeel filled with papaya and ripe tropical fruits evolves into creamy, rich milk chocolate.



Sensorial Analysis - QC-3951 - 2021-09-29 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-3924 - 2021-09-28 13:02

Moisture of beans	10.5	Group 1 Defects	0
Group 2 Defects	0		