

Lot [SG-1454] GU21009/Guatemala: Finca El Zapote - Hernan Perez - Geisha Washed



Sample type	Arrival
Weight	0 g
Sample Weight	0 g
Expected Weight	10 x 30 kg Bags
Note	Variety: Geisha Processing: Washed Altitude: 1700-1800 m.a.s.l
Origin	El Zapote - Huehuetenango, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-4923 - 2022-02-15 11:10 (The Coffee Quest - Amsterdam)

Average	86.63	Min (Value between average and lowest score)	-0.13											
Max (Value between average and highest score)	0.12	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
8.00	0.00	0.00	8.12	8.12	8.12	8.12	8.00	10.00	10.00	10.00	0.00	8.12	0.00	86.63

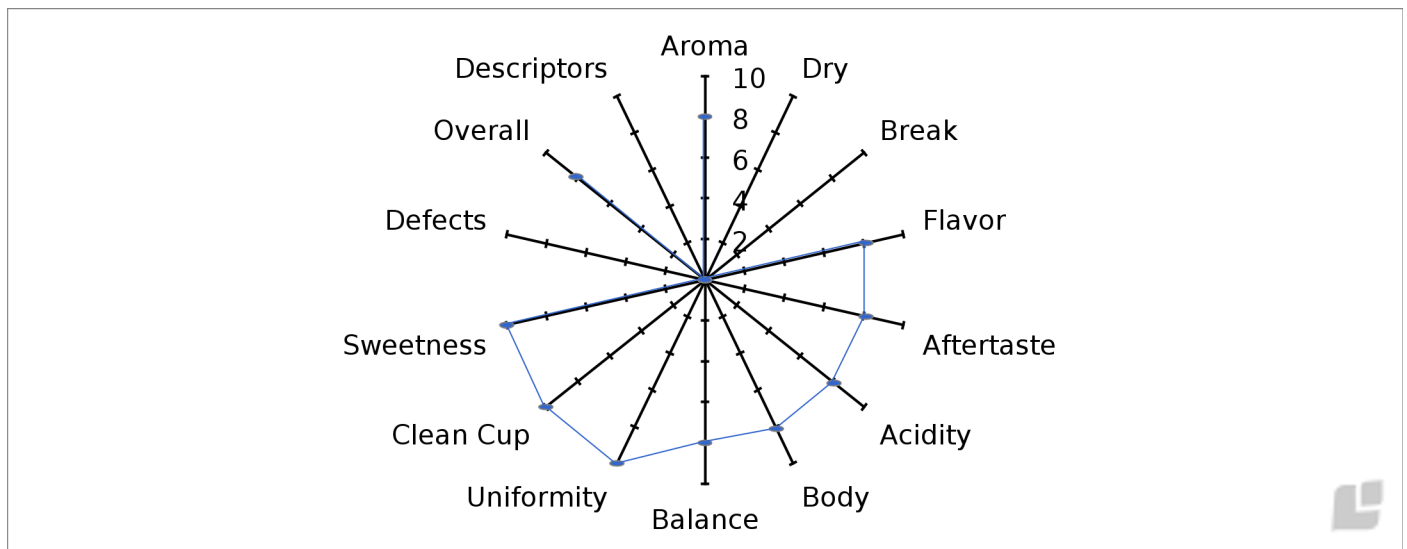
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

(+) Bakers Chocolate, Caramel, Floral, Orange, Papaya, Peach, Silky, Vibrant

Notes

Citrus fruit bomb with Guatemala undertone. Good balance and silky mouthfeel.
Cherry, honey, jasmine



● Average

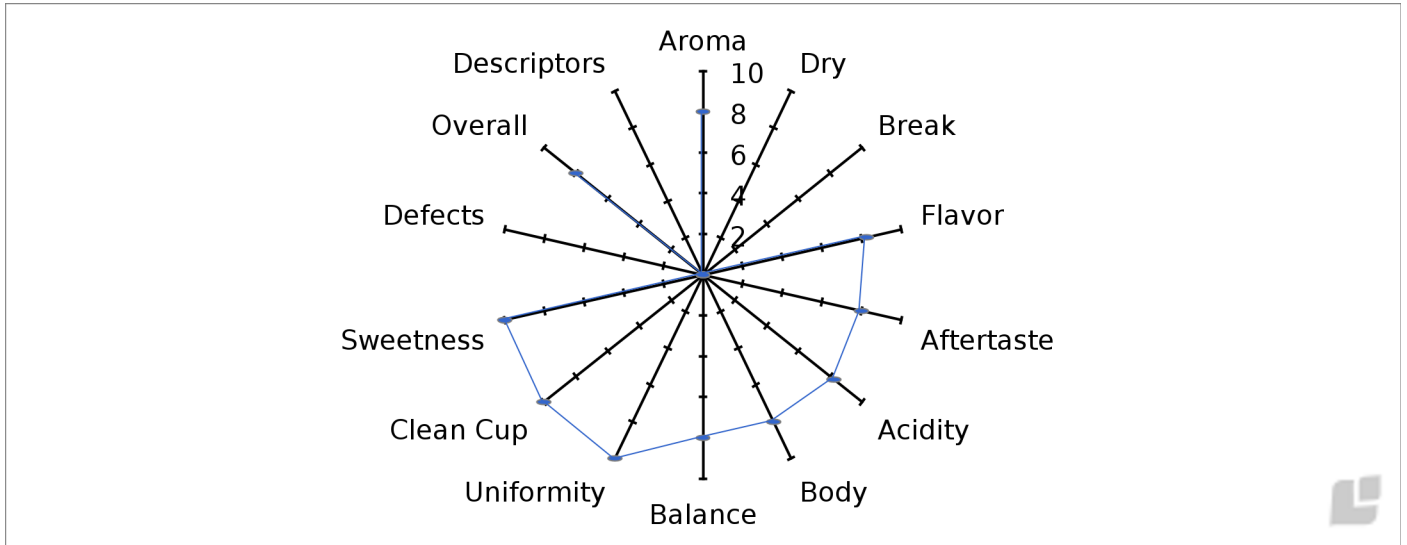
Sensorial Analysis - QC-3885 - 2021-09-16 11:30 (The Coffee Quest - Amsterdam)

Average	86.5	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
8.00	0.00	0.00	8.25	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	0.00	86.50

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

(+) Brown Sugar, Cacao, Floral, Jasmine Honeysuckle, Mandarin Orange, Marsepan, Vanilla

Sweet marzipan in dry aroma. Flavour profile of mango, and orange blossom and dark chocolate. A smooth vanilla and chocolate aftertaste.



● Average

Sensorial Analysis - QC-3849 - 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-3842 - 2021-09-13 10:32

Moisture of beans	11.4	Group 1 Defects	0
Group 2 Defects	0		