



<b>FECHA RESULTADOS</b>	12-08-2020	<b>LOTE</b>	NN	<b>FERMENTACION(H)</b>	12H EN TANQUE
<b>PROVEEDOR</b>	GUSTAVO H	<b>ALTURA</b>	1500	<b>TIPO SECADO</b>	CASA ELBA
<b>FINCA</b>	EL CEDRO	<b>VARIEDAD</b>	CASTILLO	<b>FECHA SECADO</b>	MAY 2020
<b>DEPARTAMENTO</b>	SANTANDER	<b>COSECHA</b>	MAY 2020	<b>FECHA RECEPCION</b>	1-08-2020
<b>MUNICIPIO</b>	MATANZA	<b>POSCOSECHA</b>	LAVADO	<b>CODIGO MUESTRA</b>	ELCED 1 12-8-20

**Specialty Coffee Association of America Coffee Cupping Form**

Name Taster: Gonzalo Mancilla

Date: \_\_\_\_\_ Session: 1 Processing: \_\_\_\_\_

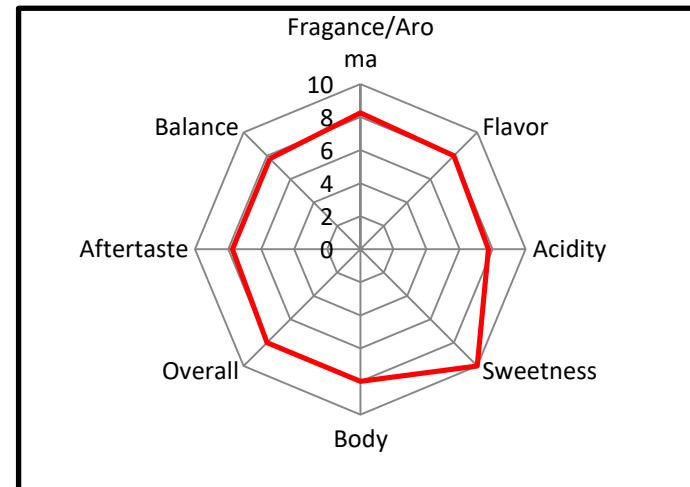
Farm's Name: \_\_\_\_\_ City: \_\_\_\_\_ Variety: \_\_\_\_\_ Altitude (msnm): \_\_\_\_\_

*Quality scale:*

6.00	7.00 -	8.00 -Specialty	9.00 -
6.25	7.25	8.25	9.25
6.50 - Good	7.50 -Very Good	8.50 -Excellent	9.50 -Outstanding
6.75	7.75	8.75	9.75

Sample #	Roast Level of Sample	Fragrance/Aroma Score: 8.25	Flavor Score: 8	Acidity Score: 7.75	Body Score: 8	Uniformity Score: 10	Clean Cup Score: 10	Overall Score: 8	Total Score
		Dry: _____ Qualities: _____ Break: _____	Aftertaste: _____	Intensity: _____	Level: _____	Balance: _____	Sweetness: _____	Defects (subtract): Taint=2 # cups Intensity Fault=4 0 X 0 = 0	85.5
Notes: _____									Final Score 85.5

ANALISIS SENSORIAL DE CAFÉ		
Atributos	Score	Perfil
Fragancia/Aroma	8.25	Moka, Vainilla (floral)
Sabor	8	Chocolate de leche , cremoso y suave
Sabor residual	7.75	Chocolate
Acidez	7.75	Malolactica, tenue y elegante
Cuerpo	8	Cremoso y limpio
Uniformidad	10	5 Tazas uniformes
Balance	7.75	Dulzor vs cuerpo ok, falta un poco de acidez
Taza Limpia	10	5 Tazas limpias
Dulce	10	Todas las tazas ok
Impresión Global	8	Gusta mucho por fi final a chocolate y consistencia en fragancia vs aroma
Puntaje Final SCA	85.5	



**Gonzalo E. Mancilla D. Ing. Esp. MBA.**  
 Q Arabica Grader & Processing CQI  
 Authorized SCA Trainer & SCA Coffee Diploma 1381  
 Director San Fernando Coffee & Farm S.A.S.

