



Specialty Coffee Association of America Coffee Cupping Form

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

Name Taster: Gonzalo Mancilla

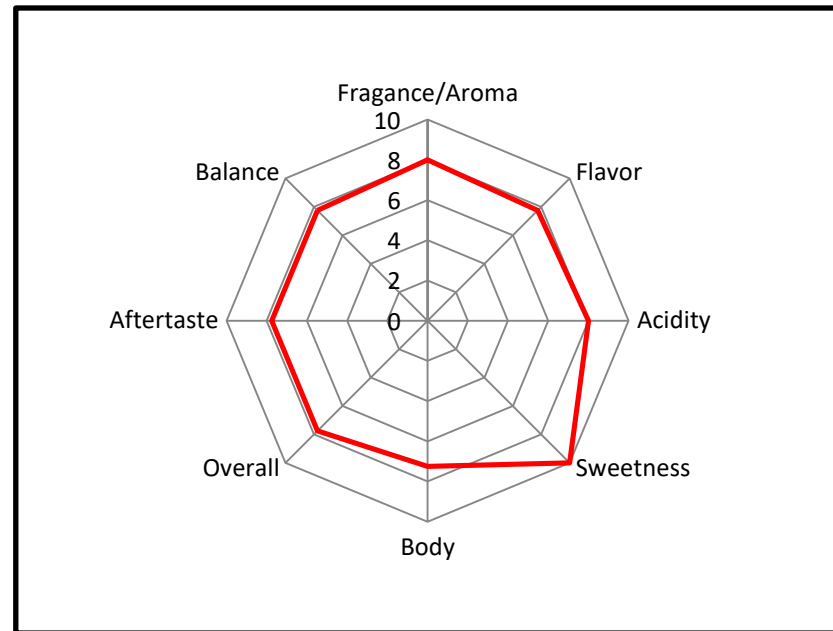
Date: 21-08-2019 Session: 1 Processing: Lavado

Farm's Name: San Fernando City: Piedecuesta Variety: castillo cosecha 2018 Altitude (msnm): 1560

Sample # M1 PENAGOS	Roast Level of Sample	Fragrance/Aroma Score: 8	Flavor Score: 7.75	Acidity Score: 8	Body Score: 7.25	Uniformity Score: 10	Clean Cup Score: 10	Overall Score: 7.25	Total Score
	Dry Qualities Break Aftertaste Score: 7.75 Intensity High Low Level Heavy Thin Balance Score: 7.75 Sweetness Score: 10	Defects (subtract) Taint=2 # cups Intensity Fault=4 0 X 0 = 0		Final Score		83.5			

Notes:

ANALISIS SENSORIAL DE CAFÉ		
Atributos	Puntaje	Perfil
Fragancia/Aroma	8	Frutal cítrico lima
Sabor	7.75	Dulce panela
Sabor residual	7.75	Panela limon
Acidez	8	Cítrica media alta
Cuerpo	7.25	Medio jugoso
Uniformidad	10	5 Tazas uniformes
Balance	7.75	Dulce y cuerpo ok, Acidez punzante al inicio
Taza Limpia	10	5 Tazas limpias
Dulce	10	Todas las tazas dulces
Impresión Global	7.25	Uniforme. Balanceado entre ácido y dulce
Puntaje Final SCA	83.5	



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