


	<b>FECHA RESULTADOS</b>	12-08-2020	<b>LOTE</b>	NN	<b>FERMENTACION(H)</b>	24+14H TANQ
	<b>PROVEEDOR</b>	GONZALO M	<b>ALTURA</b>	1560	<b>TIPO SECADO</b>	30D
	<b>FINCA</b>	SAN FERNAN	<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>	PIEDRECUESTA	<b>POSCOSECHA</b>	NATURAL FER	<b>CODIGO MUESTRA</b>	SF 1 12-8-20



**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: \_\_\_\_\_ Session: 1 Processing: \_\_\_\_\_

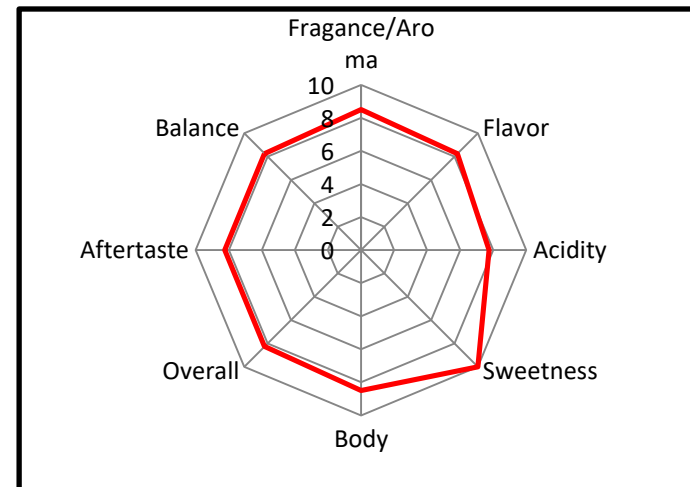
Farm's Name: \_\_\_\_\_ City: \_\_\_\_\_ Variety: \_\_\_\_\_ Altitude (msnm): \_\_\_\_\_

Sample #	Roast Level of Sample	Fragrance/Aroma Score: 8.5	Flavor Score: 8.25	Acidity Score: 7.75	Body Score: 8.5	Uniformity Score: 10	Clean Cup Score: 10	Overall Score: 8.25	Total Score
		Dry: _____ Qualities: _____ Break: _____ Aftertaste: _____ Intensity: _____ Level: _____				Balance: _____ Sweetness: _____ Defects (subtract): _____ Taint=2 # cups Intensity Fault=4 0 X 0 = 0			87.75

Notes: \_\_\_\_\_

**Final Score** 87.75

ANALISIS SENSORIAL DE CAFÉ		
Atributos	Score	Perfil
Fragancia/Aroma	8.5	Frutos tropicales
Sabor	8.25	Frutos rojos, sandia, fresa
Sabor residual	8.25	Cacao
Acidez	7.75	Citrica, tenue y elegante, brillante en frio
Cuerpo	8.5	Cremoso y grueso
Uniformidad	10	5 Tazas uniformes
Balance	8.25	Modulan bien los sabores y el cuerpo en las diferentes temperaturas
Taza Limpia	10	5 Tazas limpias
Dulce	10	Todas las tazas ok
Impresión Global	8.25	Es un café muy complejo, con muchos matices
Puntaje Final SCA	87.75	



**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.

