



## Sensory Analysis

Name: SORZE4

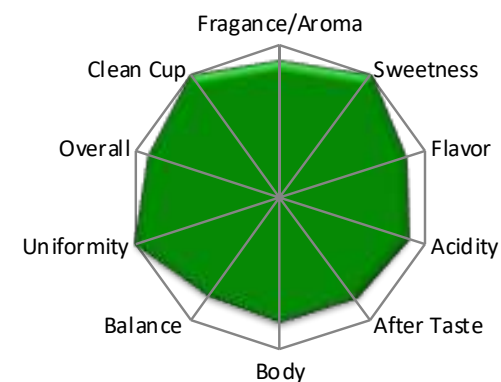
Number: CUP OF EXCELLENCE - NOBLETREE FARMS - FAZENDA SANTA IZABEL

Process: Fermented and Pulped Natural - Varietal OBATÃ

Quality	Score	Scoring System	
Fragrance/Aroma	9,00		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,50	80-84	Mole
Acidity	8,75	75-79	Apenas Mole
After Taste	8,25	70-74	Duro
Body	8,25		
Balance	8,00		
Uniformity	10,00		
Overall	9,00		
Clean Cup	10,00		
<b>TOTAL</b>	<b>89,75</b>	<b>EXTRITAMENTE MOLE</b>	

### Notes :

- Tartaric acidity (refined), cane molasses sweetness, liqueur body, red fruit flavor (acerola, plum, grape, red wine), long and pleasant aftertaste, rich and complex coffee.



### Classification :

Screen 19:	Screen 14:
Screen 18: 23%	Screen 13:
Screen 17: 41%	Screen 12:
Screen 16: 34%	Leakage: 2%
Screen MK10:	Defects: 9
Screen 15:	T.U. : 11,5%

João Luiz de Oliveira Neto

Q-Grader - Quality Control