



Sensory Analysis

Name: FAZENDA SANTA MARIA - SORZE 4 SL- 2073 = 4,5 BAGS

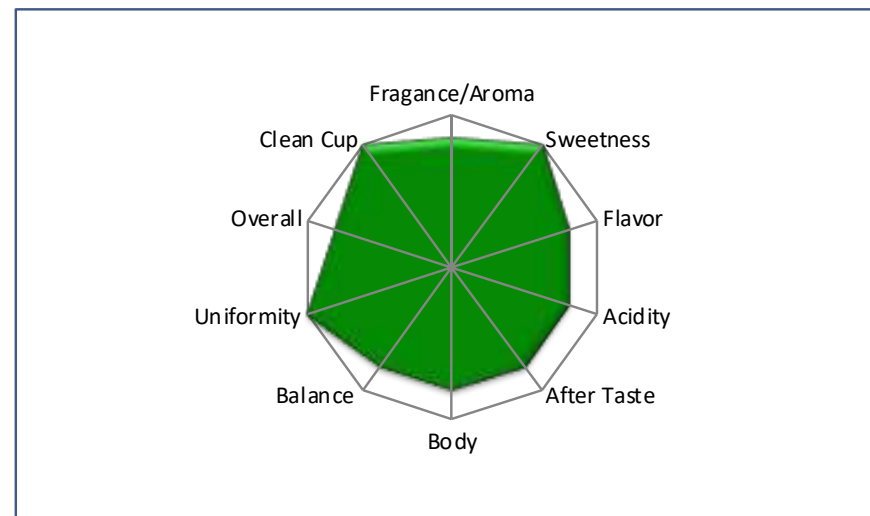
Varietal: RED CATUAI

Process: NATURAL

Quality	Score	Scoring System	
Fragrance/Aroma	8,50		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,00	80-84	Mole
Acidity	8,00	75-79	Apenas Mole
After Taste	8,00	70-74	Duro
Body	8,00		
Balance	8,00		
Uniformity	10,00		
Overall	8,00		
Clean Cup	10,00		
TOTAL	86,50	EXTRITAMENTE MOLE	

Notes :

Aroma-fruity and caramel, Refined citrus acidity (orange), sugar cane and honey sweetness, velvety body, yellow fruit flavor, papaya, apricot, peach and orange jam, long and pleasant aftertaste, complex rich coffee.



Classification :

Screen 19:	Screen 14:
Screen 18: 13%	Screen 13:
Screen 17: 41%	Screen 12:
Screen 16: 45%	Leakage: 1%
Screen MK10:	Defects: 9
Screen 15:	T.U. : 11,7%

João Luiz de Oliveira Neto

Q-Grader - Quality Control