



## Sensory Analysis

Name: FAZENDA SANTA MARIA - SORZE 4 SL- 2075 = 12 BAGS

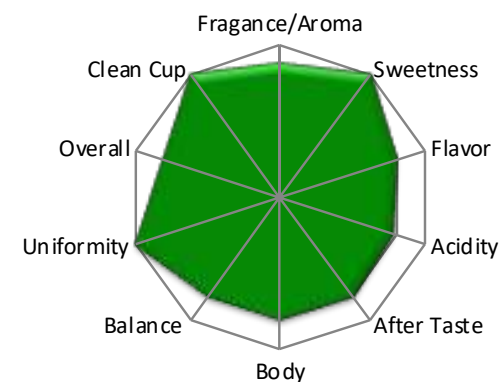
Varietal: RED CATUAI

Process: NATURAL

Quality	Score	Scoring System	
Fragrance/Aroma	8,75		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,00	80-84	Mole
Acidity	7,75	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		
<b>TOTAL</b>	<b>86,50</b>	<b>EXTRITAMENTE MOLE</b>	

### Notes :

Aroma-fruity, caramel and chocolate, Refined citrus acidity (orange), sweetness honey and brown sugar, dense and creamy body, red fruit flavor strawberry, plum and milk chocolate, long and pleasant aftertaste, complex rich coffee.



### Classification :

Screen 19:	Screen 14:
Screen 18: 17%	Screen 13:
Screen 17: 37%	Screen 12:
Screen 16: 44%	Leakage: 2%
Screen MK10:	Defects: 9
Screen 15:	T.U. : 11,5%

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Q-Grader - Quality Control