



5th Coffee Quality Contest - Pinhal - Ouro Fino and Region

Producer: Vanderlei Cezarani

Property: Sítio Três Barras

2nd Place Natural Category

Quantity: 8 bags

Attributes	Points	Scoring System	
Aroma	8,75		
Sweetness	10,00	> 85	Estritamente Mole
Flavour	8,50	80-84	Mole
Acidity	8,00	75-79	Apenas Mole
Aftertaste	7,75	70-74	Duro
Body	8,00		
Balance	8,00		
Uniformity	10,00		
Clean Cup	10,00		
General	8,47		
TOTAL	87,47	Estritamente Mole	

Characteristics:

Aroma of caramel and fruit, very clean, citric, tartaric acidity, notes of red fruits (plum, grapes), honey, malt, liqueur, sweet and long body. Complex coffee.



Humberto Florezi Filho
General Director

João Luiz de Oliveira Neto
Quality Control