

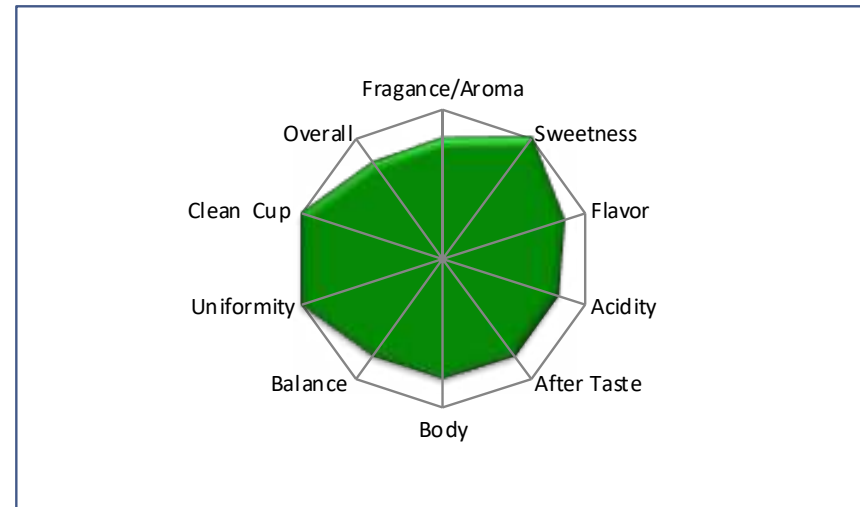
Sensory Analysis

Name : NATALIA COUTO FARIA - Sítio Pedrinha - Ouro Fino - MG

Process : NATURAL | Type of bean: Yellow Catuaí - 16+

1.300 masl

Quality	Score	Scoring System	
Fragrance/Aroma	8,00		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,50	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		
Clean Cup	10,00		
Overall	8,00		
TOTAL	86,50	EXTRITAMENTE MOLE	



Notes :

Fruity aroma, citrus acidity (orange).
 Dense and creamy body, very clean, yellow fruit flavor (peach and apricot).
 Notes of honeycomb and raspberry, long and pleasant aftertaste, complex coffee.

João Luiz de Oliveira Neto
 Q-Grader - Quality Control