

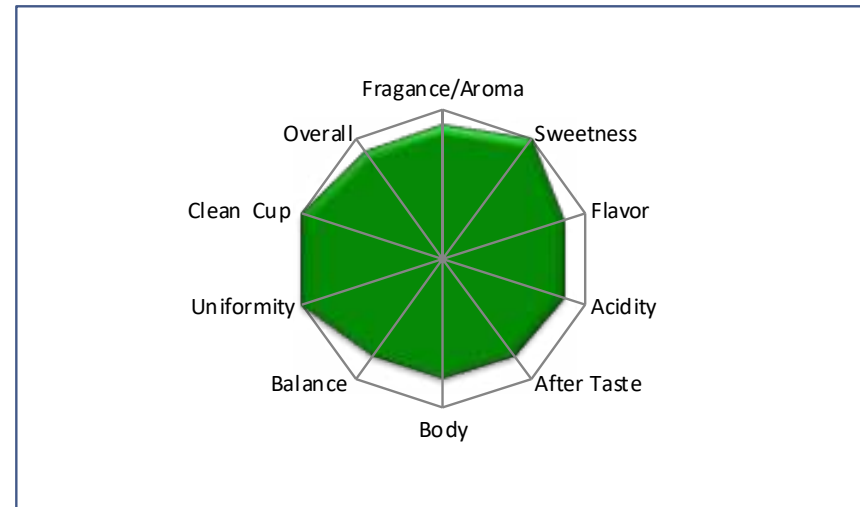
Sensory Analysis

Name : SL 3138 - FAZENDA SANTA IZABEL

Process : HONEY FERMENTED

Varietal : ARARA

Quality	Score	Scoring System	
Fragrance/Aroma	9,00		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,50	80-84	Mole
Acidity	8,50	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	9,00		
TOTAL	89,00	EXTRITAMENTE MOLE	



Notes :

AROMA OF CARAMEL, CANE MOLASSES, GRAPE, VERY CLEAN AND TRANSPARENT.
 REFINED CITRUS AND TARTAR ACIDITY (PASSION FRUIT AND RED WINE), LIQUOR BODY.
 FLAVORS OF RAPADURA, PEACH IN SYRUP, SUGAR CANE, WINE, LONG AND PLEASING AFTERTASTE, COMPLEX AND RICH COFFEE.

João Luiz de Oliveira Neto
 Q-Grader - Quality Control