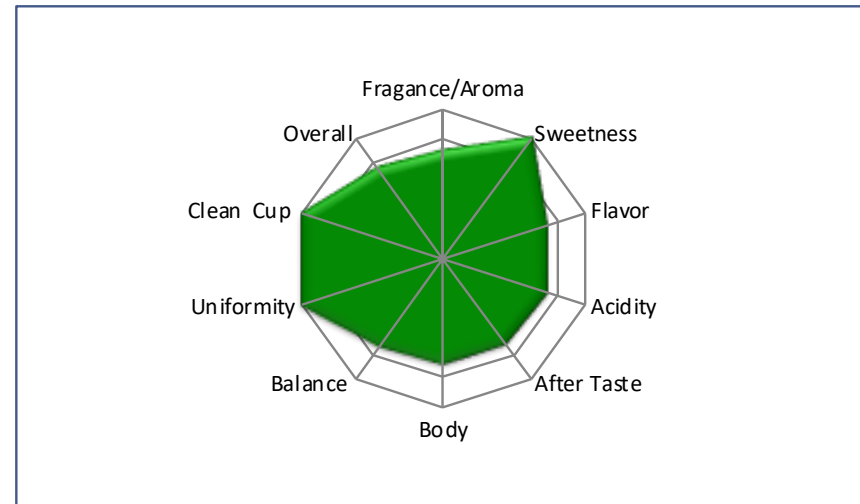


Sensory Analysis

Name : **SORZE**

Process : **NATURAL - SCREEN 17/18 - Red Catuai**

Quality	Score	Scoring System	
Fragrance/Aroma	7,50		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	7,50	80-84	Mole
Acidity	7,50	75-79	Apenas Mole
After Taste	7,50	70-74	Duro
Body	7,50		
Balance	7,50		
Uniformity	10,00		
Clean Cup	10,00		
Overall	7,50		
TOTAL	82,50	MOLE	



Notes :

Aroma of chocolate and nuts, citric acidity (orange).
Dense and creamy body, flavor of red fruits, plum, chocolate notes. Long and pleasant aftertaste.

Classification :

Screen 19:	Screen 14up :
Screen 18: 37%	Screen 13:
Screen 17: 58%	Screen 12:
Screen 16 :5%	Leakage:
Screen MK10:	Defects: 9
Screen 14/15 :	T.U. :11,8%

João Luiz de Oliveira Neto
Q-Grader - Quality Control