



# Cupping Form Cafe Export Colombia

Name: Klaus Klein

Date: 24.11.2016 Session: 1 Processing: full washed

Farm's Name: El Playon City: Dosquebradas, Risaralda Variety: Castillo Altitude: 1460 -1500 Total Score

Quality scale:			
6.00 - Good	7.00 - Very Good	8.00 - Excellent	9.00 - Outstanding
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample #	Roast Level or Sample	Fragrance/Aroma Score: 7,75	Flavor Score: 7,75	Acidity Score: 7,00	Sweetness Score: 10,00	Body Score: 8,00	Clean Cup Score: 10	Overall Score: 7,75	Total Score																																																																																																
		 Qualities: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> Break: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>													 Intensity: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> High: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> Low: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>																			 Intensity: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> High: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> Low: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>																			 Intensity: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> High: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> Low: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>																			 Intensity: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> High: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> Low: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>																			Clean Cup: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> Uniformity: <table border="1"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>													 Defects (subtract): Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="text" value="0"/>	<b>84,00</b>
<b>Notes:</b> Flavor: Chocolate, Taste: Chocolate, Hazelnut, Mandarin, green tea									<b>Final Score</b> <b>84,00</b>																																																																																																

## Klaus Klein

Cafe Export Colombia

Campeon de Catacion de Quindio 2015

Barista SCAE, Barista SCAA, Pre Q- Grader

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