



# Cupping Form Cafe Export Colombia

Name: Klaus Klein

Date: 04.09.2016 Session: 1 Processing: Wet

Farm's Name: La Primavera (Cosecha Real) City: Silvania, Cundinamarca Variety: Castillo Altitude: 1700 m

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: 8,00	Flavor Score: 7,75	Acidity Score: 6,75	Sweetness Score: 10,00	Body Score: 8,00	Clean Cup Score: 10	Overall Score: 8,00	Total Score
		6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	6 7 8 9 10	84,25
		Dry Qualities: Break	Aftertaste Score: 7,75	Intensity High Low	Intensity High Low	Balance Score: 8,00	Uniformity Score: 10	Defects (subtract) Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = 0	
<b>Notes:</b> Flavor: Cacao, Taste: Green apple, Vanilla, Peach. Good balance between acidity and body. Smoothy									<b>Final Score</b> 84,25

## Klaus Klein

Cafe Export Colombia  
 Campeon de Catacion de Quindio 2015  
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