



Sensory Profile

Coffee Name Colombia Supremo 17/18

Observations This coffee profile was performed according to the Specialty Coffee Association of America protocols doing the evaluation of 5 cups.

Informations

Origin Colombia

Variety Arabica

Roasting level of the sample

Level Medium

Agtron 53



Medellin, Colombia,
+1000 m

Descriptive sensory analysis

Descriptors	Value
Fragrance/Aroma	8
Flavor	7
Acidity	8
Body	7
Aftertaste	7
Balance	8
Uniformity	8
Clean Cup	8
Sweetness	8
Overall	8
Total Score	77

Comments

Balanced coffee with round body.
Clean cup and bright aroma, with notes of fruit and chocolate.

