



Coffee Name Honduras - SHG EP

Observations

Specialty Coffee Association of America protocols doing the evaluation of 5 cups.

Samples	2
Origin	Honduras
Process	Washed
Variety	Arabica

Roasting level of the sample

Level	Medium
Agtron	52

Descriptive sensory analysis

Descriptors	Numerical value
Fragrance/Aroma	8
Flavor	7
Acidity	7
Body	8
Aftertaste	7
Balance	8
Uniformity	8
Clean Cup	8
Sweetness	7
Overall	7

Total Score 75



Santa Barbara and Comayagua, Honduras
+ 1200 m

Comments

Medium bodied coffee with soft and delicate acidity. Hints of almond and cocoa.
Clean cup.

