



SPIGA
from harvest to cup

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Sensory Profile

Coffee Name Guatemala SHB Jasmine

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

Origin Guatemala

Variety Arabica



Huehuetenango,
Guatemala
+ 1350 m

Roasting level of the sample

Level Medium

Agtron 55

Descriptive sensory analysis

Descriptors Numerical value

Fragrance/Aroma 7

Flavor 7

Acidity 6

Body 7

Aftertaste 7

Balance 9

Uniformity 9

Clean Cup 10

Sweetness 9

Overall 7

Total Score 78

Comments

Coffee with soft citrus notes.
Fruity aromatics with notes to strawberry and plum and dark chocolate. Clean cup with sweet acidity. Solid body.

