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Sensory Profile

Coffee Name Guatemala SHB Huehuetenango

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: Typica, Bourbon, Caturra and Catuai



Huehuetenango,
Guatemala
+ 1350 m

Roasting level of the sample

Level	Medium
Agtron	55

Descriptive sensory analysis

Descriptors	Numerical value
Fragrance/Aroma	7,5
Flavor	7
Acidity	6,25
Body	7
Aftertaste	7,5
Balance	9
Uniformity	9
Clean Cup	10
Sweetness	9
Overall	7,5
Total Score	80

Comments

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

