



## Sensory Profile

**Coffee Name** Costa Rica - SHB

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

<b>Samples</b>	3
<b>Origin</b>	Costa Rica
<b>Process</b>	Washed
<b>Variety</b>	Arabica: Caturra, Catuai

### Roasting level of the sample

<b>Level</b>	Medium
<b>Agtron</b>	51

### Descriptive sensory analysis

Descriptors	Numerical value
Fragrance/Aroma	8
Flavor	8
Acidity	7
Body	6,75
Aftertaste	7,25
Balance	8,75
Uniformity	9
Clean Cup	10
Sweetness	8,5
Overall	8

**Total Score** 81,25



Valle Central, Costa Rica  
+ 1350 m

### Comments

A gourmet coffee with balanced citrus acidity and medium body. Complex aroma combines fruit and smooth chocolate notes. Clean cup.

