



Sensory Profile

Coffee Name Perù GR 1 Washed

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

Informations

Origin Perù

Variety Arabica

Roasting level of the sample

Level Medium

Agtron 60



North Perù,
+1200m

Descriptive sensory analysis

Descriptors	Value
Fragrance/Aroma	7
Flavor	8
Acidity	7
Body	8
Aftertaste	7
Balance	7
Uniformity	10
Clean Cup	10
Sweetness	9
Overall	7
Total Score	79

Comments

Fragrance sweet and fruity, with soft notes to caramel. Aroma with notes to cinnamon. Clean cup, good balance. Good aftertaste (linger in the mouth).

