





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.

Samples	3	
Origin	Costa Rica	
Process	Washed	
Variety	Arabica: Caturra, Catuai	

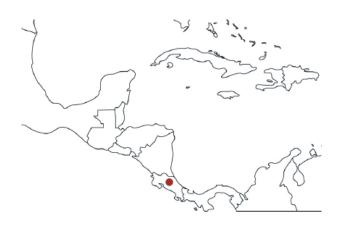
Roasting level of the sample

Level	Medium
Agtron	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.

