

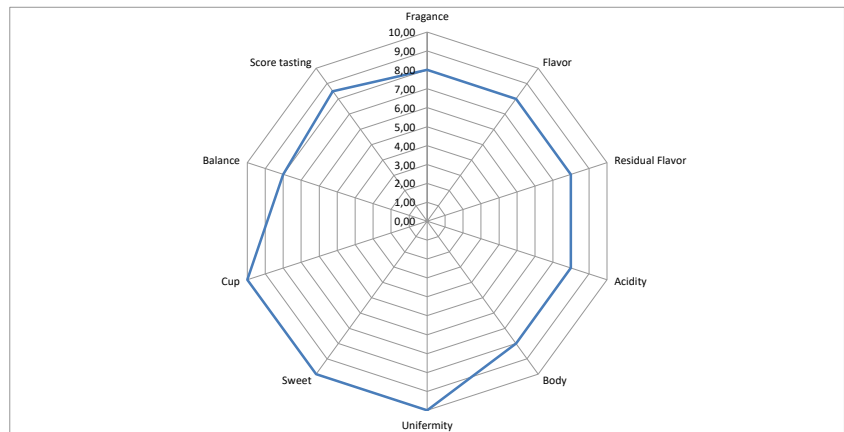


LABORATORY QUALITY CONTROL

Date:	20/02/2020
Altitude:	1.800 - 2000 m.a.s.l
Fermentation:	48 Hours
Process:	Soft Washed
Zone/ Plantation:	Alto Mira/ Madroñal
Variety	Colombia Variety, Caturra, Castillo
Quality Standard	EP 0-25 - Micro Lots Specialty Coffee
Humidity	Rank 10-12 %
Origin	Valle del Cauca y Quindio, 100% Colombian Coffee
Export code	3763
Granulometry	OVER 15 RETENTION MESH (IT HAS 2.5% OVER 14 MESH)
Defect standard	NTC Standard EP 0-25, estimadated by 350 grams of sample having 0 defective beans in the first group and up to 25 defective beans in the second group, according to the export regulations of the national Coffee Growers Federation
Type	Green Coffee - Micro Lots Specialty Coffee
Packaging	Presentation : SACK 35 Kg or 70kg (Specialty Edition Coffee)
	Green coffee hermetic bag plus 35 o 70 kg fique sack # 8 / # 10
Taster:	Juan Sebastian Ocampo QGRADER
Exporter	Amarella Café SAS
WEB	www.amarellacafe.com

Feature	Score
Fragrance	8,00
Flavor	8,00
Residual Flavor	8,00
Acidity	8,00
Body	8,00
Uniformity	10,0
Sweet	10,0
Cup	10,0
Balance	8,00
Score tasting	8,5
Final Score	86,5

SENSORY PROFILE



SENSORY NOTES

Fruit and citric fragrance with notes of caramel and chocolate, some notes of wine and plum. It has a soft and fine flavor; citric acidity with long persistence, abundant body and juicy. Clean and balanced cup.