



**SPECIALTY  
COFFEE ASSOCIATION  
OF AMERICA®**

**Specialty Coffee Association of America Coffee Cupping Form**

Name: Ewerton Satiro Da Silva

Date: 19/01/2022 Location: Alfenas, MG - Brazil

TABLE NO.

Class: A35 CHERRY

<u>Quality scale:</u>			
6.00 -	7.00 - <u>Very</u>	8.00 -	9.00 -
<u>Good</u>	<u>Good</u>	<u>Excellent</u>	<u>Outstanding</u>
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Station Instructor Name: \_\_\_\_\_

<b>Sample #</b>	<b>Roast Level of Sample</b>	Score: <b>8,25</b> Fragrance/Aroma 6 7 8 9 10	Score: <b>8,75</b> Flavor 6 7 8 9 10	Score: <b>8</b> Acidity 6 7 8 9 10	Score: <b>8,5</b> Body 6 7 8 9 10	Score: <b>10</b> Uniformity <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Score: <b>10</b> Clean Cup <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Score: <b>8,5</b> Overall 6 7 8 9 10	<b>Total Score</b>	<b>88,5</b>
		Dry <input checked="" type="checkbox"/> Qualities: <input checked="" type="checkbox"/> Break <input checked="" type="checkbox"/> Alcoholic <input checked="" type="checkbox"/>	Score: <b>8,25</b> Aftertaste 6 7 8 9 10	Intensity <input checked="" type="checkbox"/> High <input type="checkbox"/> Low	Level <input checked="" type="checkbox"/> Heavy <input type="checkbox"/> Thin	Score: <b>8,25</b> Balance 6 7 8 9 10	Score: <b>10</b> Sweetness <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Defects (subtract) Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>		
<b>Notes:</b> This Dry Anaerobic Fermentation Red Acaia presents an unique sweet taste, bright acidity, viscous body. Its cup profile brings out Cherry notes with bubbling and prolonged									<b>Final Score</b>	<b>88,5</b>