



SPECIALTY COFFEE ASSOCIATION OF AMERICA®

Specialty Coffee Association of America Coffee Cupping Form

Name: Ewerton Satiro Da Silva

Date: 17/02/2023 Location: Alfenas, MG - Brazil

Class: A50 CHERRY - BLUE

TABLE NO.

<u>Quality scale:</u>			
6.00 - <u>Good</u>	7.00 - <u>Very Good</u>	8.00 - <u>Excellent</u>	9.00 - <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: _____

Sample #	Roast Level of Sample	Score: 8 Fragrance/Aroma 	Score: 8,25 Flavor 	Score: 8 Acidity 	Score: 8,5 Body 	Score: 10 Uniformity 	Score: 10 Clean Cup 	Score: 8,25 Overall 	Total Score	87
		Dry Qualities: _____ Break	Score: 8 Aftertaste 	Intensity High Low	Level Heavy Thin	Score: 8 Balance 	Score: 10 Sweetness 	Defects (subtract) Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>		
Notes: This Anaerobic Fermented Red Acaia presents an unique sweet taste, bright acidity, viscous body. Its cup profile brings out Cherry notes with bubbling and prolonged aftertaste.									Final Score	87