

SÍTIO ORUBE

Produtor: Philippe Maillard
 Região: Alegre de Cima, Brazópolis, MG
 Variedade: Catuaí Vermelho e Amarelo
 Altitude: 1250m

Sample # 16up 1	Aroma:	8.25	Flavor:	8	Acidity:	7.75	Body:	8	Uniformity:	10	Clean Cup:	10	Overall:	8	Total:	85.5
	Dry:	7.5	Aftertaste:	7.75	Intensity:	8.5	Level:	7	Balance:	7.75	Sweet:	10	Defects:	0		
	Break:	8.25														
Notes: chocolate caramel almond fresh grapes vinoso honey															Final:	85.5
Sample # 14/15 1	Aroma:	7.5	Flavor:	7.75	Acidity:	7.75	Body:	7.75	Uniformity:	10	Clean Cup:	10	Overall:	7.5	Total:	83.5
	Dry:	7	Aftertaste:	7.75	Intensity:	7.75	Level:	6.75	Balance:	7.5	Sweet:	10	Defects:	0		
	Break:	7.25														
Notes: wooden dark chocolate peanuts fruity															Final:	83.5
Sample # 14/15 2	Aroma:	7.25	Flavor:	7.75	Acidity:	7.75	Body:	7.75	Uniformity:	10	Clean Cup:	10	Overall:	7.75	Total:	83.5
	Dry:	6.5	Aftertaste:	7.5	Intensity:	7.75	Level:	7.25	Balance:	7.75	Sweet:	10	Defects:	0		
	Break:	7														
Notes: dry wooden nutty red cherries good acidity															Final:	83.5
Sample # 16up 2	Aroma:	7.5	Flavor:	7.75	Acidity:	8	Body:	7.75	Uniformity:	10	Clean Cup:	10	Overall:	7.75	Total:	84
	Dry:	8	Aftertaste:	7.5	Intensity:	0	Level:	0	Balance:	7.75	Sweet:	10	Defects:	0		
	Break:	9.5														
Notes: sesame seed buttery fresh green citric															Final:	84

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