



## Sensory Profile

**Coffee Name** Honduras - SHG EP Santa Barbara

**Observations** This coffee profile was performed according to the Specialty Coffee Association of America protocols doing the evaluation of 5 cups.

<b>Samples</b>	2
<b>Origin</b>	Honduras
<b>Process</b>	Washed
<b>Variety</b>	Arabica: Caturra, Catuai, Pacas, Bourbon



Santa Barbara and Comayagua, Honduras  
+ 1200 m

## Roasting level of the sample

**Level** Medium

**Agtron** 52

## Descriptive sensory analysis

Descriptors	Numerical value
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Fragrance/Aroma	8
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Flavor	7,5
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Acidity	6,75
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Body	7
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Aftertaste	7
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Balance	8
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Uniformity	8,5
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Clean Cup	9,5
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Sweetness	7
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Overall	7,5
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**Total Score** 76,75

## Comments

Medium bodied coffee with soft and delicate acidity. Hints of almond and cocoa.  
Clean cup.

