

## Sensory Profile

**Coffee Name** Brasile Santos 17/18 NY2 Cerrado Chocolate

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

### Informations

**Origin** Brasile

**Variety** Arabica

### Roasting level of the sample

**Level** Medium

**Agtron** 60



### Descriptive sensory analysis

Descriptors	Value
Fragrance/Aroma	7
Flavor	7
Acidity	6
Body	8
Aftertaste	7
Balance	6
Uniformity	10
Clean Cup	9
Sweetness	10
Overall	7
<b>Total Score</b>	<b>77</b>

### Comments

Fragrance sweet and fruity, with soft notes to caramel. Aroma with notes to cinnamon, almond and cereal. Clean cup, good balance. Good aftertaste (linger in the mouth). Silky body.

