

BEHIND

THE ROAST

With Willem Boot

Date

2022-11-15

Objective

La Cabra AF1 pressure profiling

Name Cupper

Willem Boot

Sample

Trial II PA = 80 - 120 140 -160

FRAGRANCE / AROMA



- | | | | |
|--------------|------------|----------|---------|
| Floral | Honey-like | Carbony | Musty |
| Fruity | Chocolaty | Buttery | Moldy |
| Red Fruit | Spicy | Vanilla | Peppery |
| Yellow Fruit | Earthy | Cedar | Toasty |
| Caramely | Nutty | Leathery | Smoky |
| Lime | Malty | Citrus | |

FLAVOR



- | | | | |
|----------|--------|-------------|--------------|
| Sweet | Moldy | Cereal-like | Red fruit |
| Sour | Earthy | Nutty | Yellow Fruit |
| Delicate | Woody | Flat | Balanced |
| Intense | Spicy | Greenish | Exotic |
| Pungent | Winey | Fruity | Chocolaty |
| Musty | Bitter | | |

AFTERTASTE



- | | | | |
|--------|-------|--------|-----------|
| Soft | Sour | Sweet | Red Fruit |
| Dry | Dirty | Floral | Lingering |
| Bitter | Clean | Fruity | |

More citrus notes: grapefruit/mandarin

ACIDITY



- | | | | |
|----------|--------|---------|------------|
| Delicate | Spicy | Pungent | Citric |
| Nippy | Malic | Sour | Winey |
| Vibrant | Lime | Soft | Grapefruit |
| Sweet | Herbal | | |

BODY



- | | | | |
|---------|--------|--------|------------|
| Buttery | Watery | Dry | Rough |
| Creamy | Oily | Chalky | Astringent |
| Juicy | Light | Gritty | Metallic |
| Silky | | | |

BALANCE



OVERALL



SWEETNESS

10

CLEAN CUP

10

UNIFORMITY

10

FINAL SCORE

89,25

BEHIND

THE ROAST

With Willem Boot

Date

2022-11-15

Objective

La Cabra AF1 pressure profiling

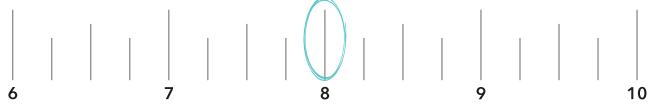
Name Cupper

Willem Boot

Sample

Benchmark PA = 12

FRAGRANCE / AROMA



Floral	Honey-like	Carbony	Musty
Fruity	Chocolaty	Buttery	Moldy
Red Fruit	Spicy	Vanilla	Peppery
Yellow Fruit	Earthy	Cedar	Toasty
Caramely	Nutty	Leathery	Smoky
Lime	Malty		

FLAVOR



Sweet	Moldy	Cereal-like	Red fruit
Sour	Earthy	Nutty	Yellow Fruit
Delicate	Woody	Flat	Balanced
Intense	Spicy	Greenish	Exotic
Pungent	Winey	Fruity	Chocolaty
Musty	Bitter		

AFTERTASTE



Soft	Sour	Sweet	Red Fruit
Dry	Dirty	Floral	Lingering
Bitter	Clean	Fruity	

ACIDITY



Delicate	Spicy	Pungent	Citric
Nippy	Malic	Sour	Winey
Vibrant	Lime	Soft	Grapefruit
Sweet	Herbal	<i>Spices pointed acidity</i>	

BODY

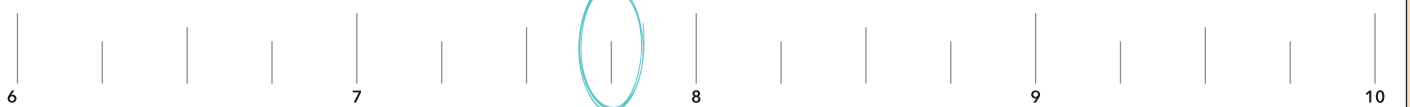


Buttery	Watery	Dry	Rough
Creamy	Oily	Chalky	Astringent
Juicy	Light	Gritty	Metallic
Silky			

BALANCE



OVERALL



SWEETNESS

10

CLEAN CUP

10

UNIFORMITY

10

FINAL SCORE

87,75