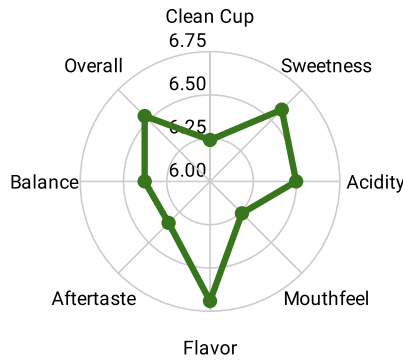


FARM
SONGYUE coffee manor
 PRODUCER
GUO, JHIH-HAO
 ALTITUDE **1200 m**
 PROCESS **Anaerobic Natural**
 SCORE **87.53**
 RANKING **6**

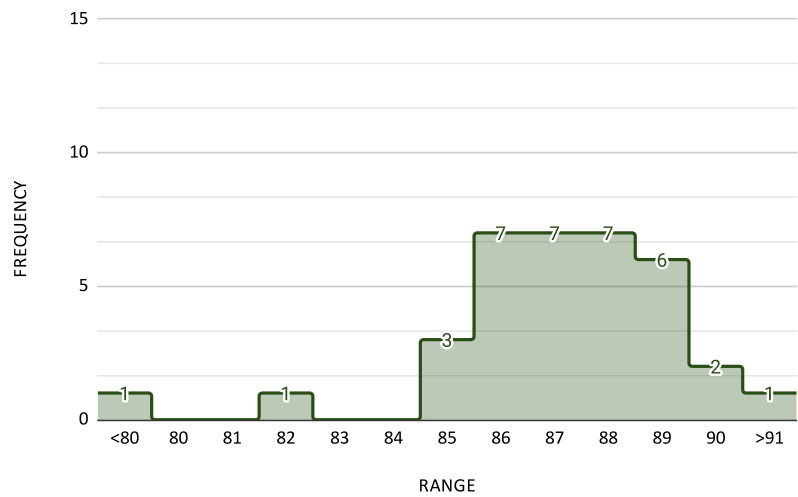
Score



Descriptor	Score
Clean Cup	6.24
Sweetness	6.59
Acidity	6.5
Mouthfeel	6.26
Flavor	6.69
Aftertaste	6.34
Balance	6.38
Overall	6.53
Defects	0

AROMA AND FLAVOR

Plum (6) Cocoa (5) Tropical Fruit (5) Banana (3) Berry (3) Bittersweet Chocolate (3) Blueberry (3) Cacao Nibs (3) Dried Fruit (3) **Fermented (3)** Floral (3) Lychee (3) Mango (3) Passion Fruit (3) Raisin (3) Rum (3) Stone Fruit (3) Syrupy (3) Bakers Chocolate (2) Black Cherry (2) Black Tea (2) Cherry (2) Cinnamon (2) Citric Acid (2) Dark Chocolate (2) Dried Fig (2) Fruity (2) Grapefruit (2) Hibiscus (2) Honey (2) Malic Acid (2) Melon (2) Orange (2) Overripe/Near fermented (2) Pineapple (2) Red wine (2) Ripe banana (2) Smooth (2) Strawberry (2) Structured malic (2) **Winey (2)** Acetic Acid Astringent Bergamot Berries Bubble gum Bubblegum Cacao Candy Chinese orange Citrus Cooked fruit **Dirty** Dried fruits Durian Ferment Honeydew Jaffa cake Lactic Lactic acid Licorice-anise Lime Long and lingering Long sweet finished Longevity Mandarin Orange Marmalade Marzipan **Mouth Drying** Mulch-like Nutmeg Other Fruit Overall Sweet Prune Red Apple Red Currant Red Grape Ripe fruits Ripe grapes Roasted Almond **Slightly Rough Mouth Feel** Sour apple Sticky Sweet spice Tamarind Tangerine **Tannin** Tartaric Thickness **Vegetative** Velvety Viscous Watermelon Yogourt Yorgrut



ACIDITY

Structured, Malic, Grapefruit, Tangerine

MOUTHFEEL

Syrupy, Smooth, Viscous