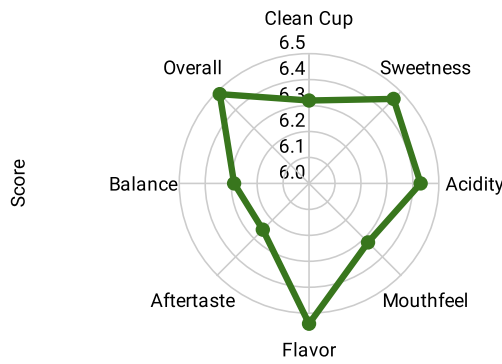


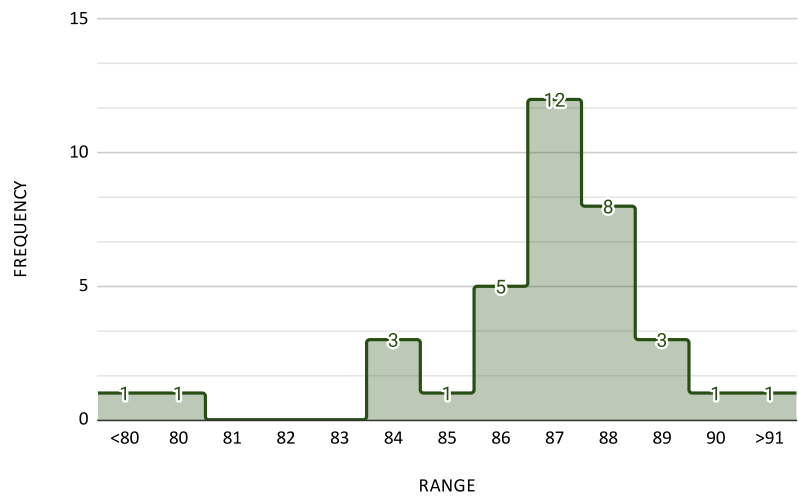
FARM  
**Amber Coffee Estate**  
 PRODUCER  
**CHEN,H0-TE**  
 ALTITUDE **1200 m**  
 PROCESS **Natural**  
 SCORE **87.1**  
 RANKING **8**



Descriptor	Score
Clean Cup	6.32
Sweetness	6.46
Acidity	6.43
Mouthfeel	6.32
Flavor	6.54
Aftertaste	6.25
Balance	6.29
Overall	6.49
Defects	0

**AROMA AND FLAVOR**

Berry (8) Plum (7) Stone Fruit (5) **Winey (5)** Black Cherry (4) Maple Syrup (4) Tropical Fruit (4) Blackberry (3) Cherry (3) Floral (3) Fruity (3) Malic Acid (3) Mandarin Orange (3) Mango (3) Nut (3) Orange (3) Pineapple (3) Prune (3) Raisin (3) Red Apple (3) Tartaric (3) Caramel (2) Citric Acid (2) Concord Grape (2) Custard (2) Grape (2) Grapefruit (2) Malt (2) Silky (2) Sweet & Sugary (2) Syrupy (2) Agave nectar Bergamot Berries Berry like Bitter finish Bittersweet Chocolate Black Currant Body/Fullness Breadfruit Bright Brown Spice Brown Sugar Cacao fruit Cashew Chocolate Cinnamon Clean Cocoa Cocoa fruit Coconut sugar Cola Complex Consistent malic acidity Creamy Creamy Dark Chocolate Dried plum Ferment **Fermented** Herb-like Intense flavor with bitter notes Jammy Juicy Juicy and silky Licorice-anise Lingering Longevity Marzipan Milk Chocolate Mint Molasses Molasses Syrup **Mouth Drying** Nutmeg Overall Sweet Overripe Peach Pear Pleasant supportive ripe fruits like Raspberry Red Grape Ripe fruit Rose Rum **Slightly Onion Aftertaste** Star Fruit Stonefruit Straightforward cup Sweet Sweet and delicate Vanilla **Vegetative** Vino Well balanced



**ACIDITY**

Winey, Blackcurant, Complex, Plum, Berry like

**MOUTHFEEL**

Creamy, Juicy, Syrupy