

	<b>Carcafe Ltda</b>		<b>Calidad</b>	<b>#</b>
		<b><u>Cafés Especiales</u></b>		<b>S12473 - P05529</b>
<b>Fragancia / Aroma</b>	<b>Sabor</b>	<b>Acidez</b>	<b>Cuerpo</b>	<b>Uniformidad</b>
<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>8,5</b>
<b>Sabor Residual</b>	<b>Balance</b>	<b>Dulce</b>	<b>Taza Limpia</b>	<b>Overall</b>
<b>9</b>	<b>8</b>	<b>8</b>	<b>8</b>	<b>9</b>
		<b>Descripción de Taza</b>		

**Clean, floral profile with pronounced notes of jasmine, orange blossom, and hibiscus. It features a bright acidity, a light to medium body, and subtle hints of citrus and stone fruit. The finish is crisp and delicate.**

**OBSERVACIONES**

The coffee is harvested at peak cherry ripeness, followed by meticulous hand selection. The cherries undergo 24 hours of aerobic fermentation in their natural state. Next, they are pulped, washed, and placed in GP bags for 30 hours of anaerobic fermentation. Finally, the beans are sun-dried for 8 days, ensuring optimal flavor development.

**CALIFICACIÓN**

**86,5**



<b>MUNICIPIO</b>	<b>El Tambo</b>	<b># TAZAS</b>	<b>5</b>
<b>FINCA</b>	<b>Terra Coffee Association</b>	<b>DEFECTO</b>	<b>-</b>
<b>VARIEDAD</b>	<b>Catuái</b>	<b>INTENSIDAD</b>	<b>-</b>
<b>HUMEDAD %</b>	<b>11,00</b>		
<b>FECHA</b>	<b>15 april 2024</b>		
<b>PROVEEDOR</b>	<b>Terra Coffee Association</b>		