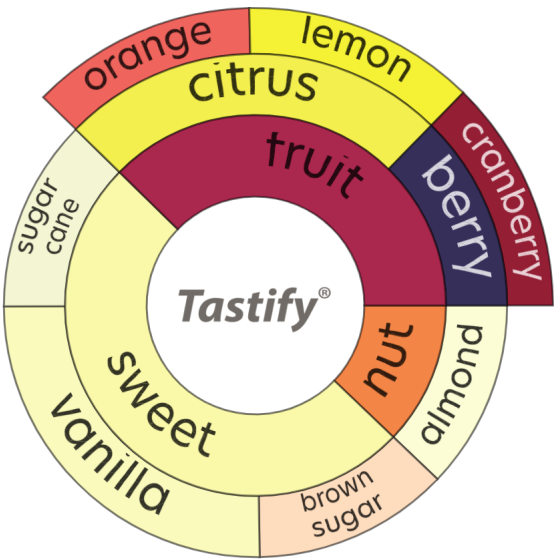


Ambrosia

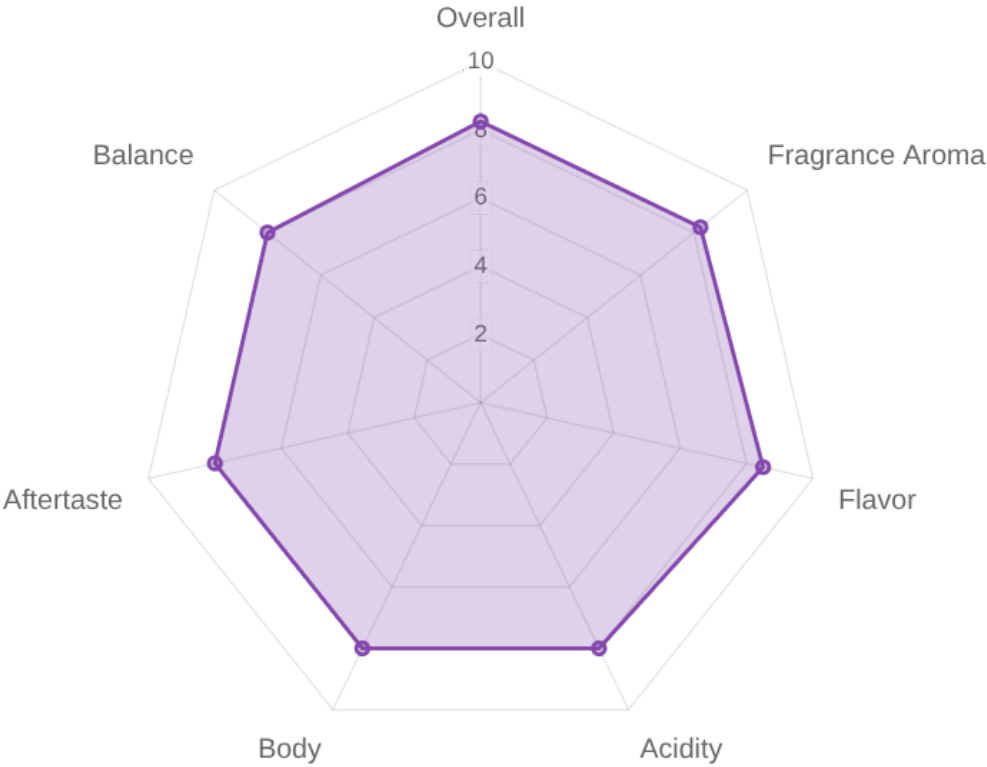
Cupped using Arabica Cupping Form

|                               |                                  |                           |                                                                       |                   |
|-------------------------------|----------------------------------|---------------------------|-----------------------------------------------------------------------|-------------------|
| Bag Weight<br>70              | Coffee Processing<br>Washed      | Crop Year<br>2026         | Country<br>Colombia                                                   | Total Score<br>87 |
| Harvest<br>2025               | Producer Name<br>Gustavo Zuluaga | Varietals<br>Pink Bourbon | Description<br>24h Pre-ferment (Cherry) /<br>48h De-pulped (Mucilage) |                   |
| Lot Number/ICO Marks<br>00005 |                                  |                           |                                                                       |                   |



Powered by Tastify

- ☒ Fragrance / Aroma
- ☒ Flavor



Session details

| Cupper   | FA   | AC | BD | FL  | AF | BA | OV   | UN | CL | SW | DE | TS |
|----------|------|----|----|-----|----|----|------|----|----|----|----|----|
| Cupper 1 | 8.25 | 8  | 8  | 8.5 | 8  | 8  | 8.25 | 10 | 10 | 10 | 0  | 87 |

FA: Fragrance / Aroma - AC: Acidity - BD: Body - FL: Flavor - AF: Aftertaste - BA: Balance - OV: Overall - UN: Uniformity - CL: Clean cup - SW: Sweetness - DE: Defects - TS: Total Score

Descriptors:

Bright | Cranberry | Vanilla | Sugar cane | Smooth | Almond | Brown sugar | Orange | Lemon | Rounded | Balanced | Fresh