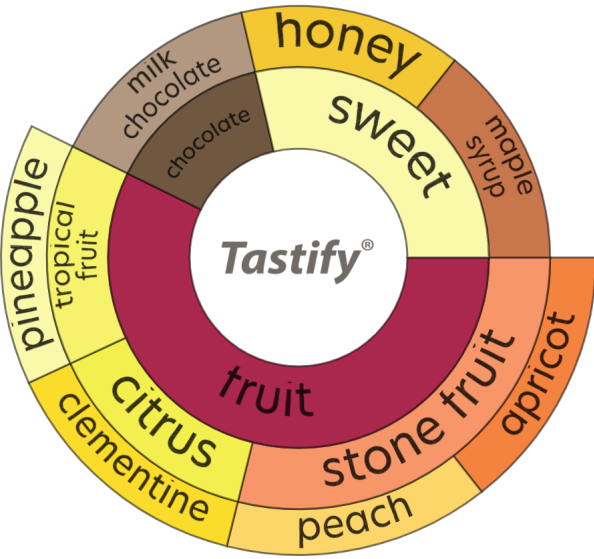


Elephant Heart

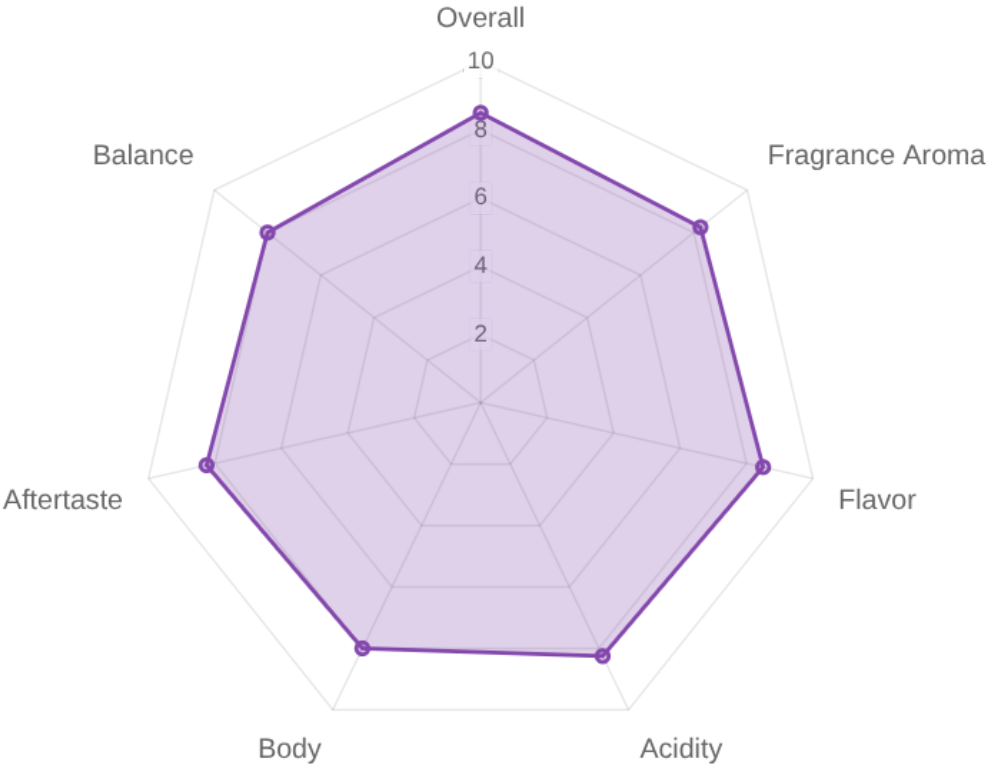
Cupped using Arabica Cupping Form

Bag Weight 70	Coffee Processing Natural	Crop Year 2026	Country Colombia	Total Score 87.75
Harvest 2025	Producer Name Natalia Zuluaga	Moisture 9.4 %	Varietals Tabi	
Description 120h Anaerobic Fermentation				



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	8.25	8	8.5	8.25	8	8.5	10	10	10	0	87.75

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 | Maple syrup | Peach | Pineapple | Creamy | Apricot | Milk chocolate | Honey | Clementine | Structured | Balanced