



LAUDO DE CLASSIFICAÇÃO E DEGUSTAÇÃO DE CAFÉ
Specialty Coffee Association of America Coffee Cupping Form

Name: André Luis Paradela - Boa Esperança Farm

Date: 17/07/2025

Details: 1.200 meters / Natural

Table N° _____

Cod.: Serra da Mantiqueira

Quality scale:

6.00 - Good	7.00 - Very Good	8.00 - Excellent	9.00 - Outstanding
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample #	Roast Level of Sample	Score: 7,75 Fragrance/Aroma	Score: 7,75 Flavor	Score: 8 Acidity	Score: 8,25 Body	Score: 10 Uniformity	Score: 10 Clean Cup	Score: 8 Overall	Total Score
Sample 01									85
	Dry	Qualities:	Break	Score: 7,5 Aftertaste	Intensity	Level	Score: 7,75 Balance	Score: 10 Sweetness	Defects (subtract)
					High	Heavy			Taint=2 # cups Intensity
					Low	Thin			Fault=4 X =
Aroma/Fragância: Dulce de Leche, honey, caramel // Notes: Orange cítrus acidity, Yellow fruits, caramel, creamy body.									85,00 Final Score
Notes:									



Approved



Failed

Date:

17/07/2025



Q-Arabica Grader - Bruno Panicatti



APOENA CAFÉS