



MEX Finca Karelia Sensory Report

Sensory Analysis		Lab: Oakland		
Lot Name	Average Score	Cupper 1	Cupper 2	Notes
MEX Finca Karelia B unsolicited Gustavo Villarreal Blanco	85.5	85	86	(+) burnt caramel, butterscotch, Cherry, Clean, clean flavors, cools grilled fruit, honey sweetness, medium acid, medium body, soft tactile (-) slight veg, lingers toasted nut, cools salty
MEX Finca Karelia A unsolicited Gustavo Villarreal Blanco	84.5	84	85	(+) acid balanced, brown sugar finish, burnt caramel, complex sweetness, cools clean flavors, light creaminess, Stone fruit sweetness, Vanilla (-) lingers rough, mild dryness, simple, slight bitter finish, cools savory