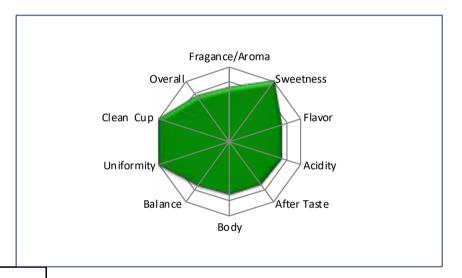
Sensory Analysis

Name : SORZE

Process: NATURAL - SCREEN 17/18

019/23-A

Quality	Score	Scoring System	
Fragance/Aroma	7,75		
Sweetness	10,00	>85	Strictly soft
Flavor	7,75	80-84	Soft
Acidity	7,50	75-79	Just soft
After Taste	7,25	70-74	Hard
Body	7,25		
Balance	7,50		
Uniformity	10,00		
Clean Cup	10,00		
Overall	7,75		
TOTAL	82,75	SOFT	



Notes :		Classification :	
Aroma of chocolate and nuts, citric acidity (orange).		Screen 19:	Screen 14up :
Dense and creamy body, flavor of red fruits, plum, chocolate notes. Long and		Screen 18: 37%	Screen 13:
pleasant aftertaste.		Screen 17: 58%	Screen 12:
		Screen 16 :5%	Leakage:
		Screen MK10:	Defects: 9
		Screen 14/15 :	T.U. :11,8%