

Sample Report 3 - Kalingwe

Cupped using Arabica Cupping Form

Sample Id
TS-01023452

Country
Uganda

Varietals
SL14 SL28 Nyasaland

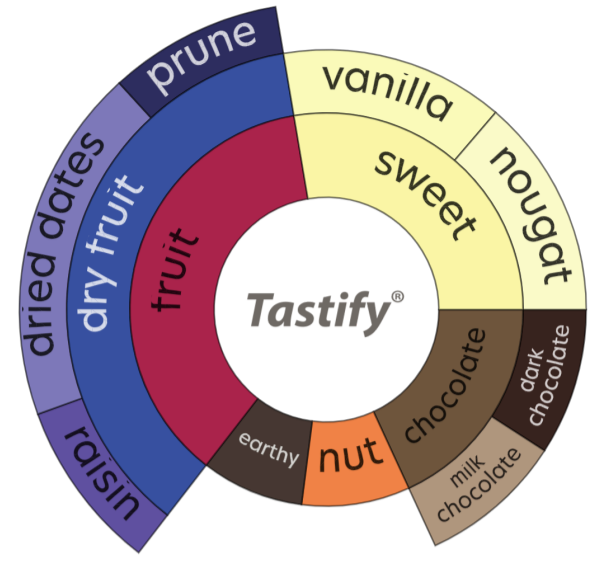
Cupping date
23 September 2025

Producer
Agri Evolve

Total Score

85

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Fragrance / Aroma Flavor

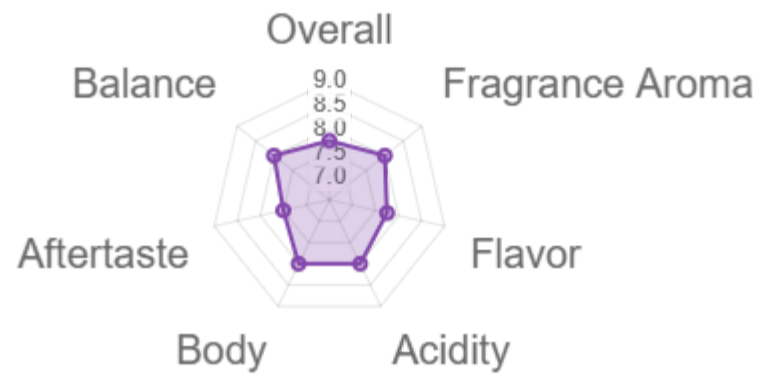
The cup

vibrant

rounded

lingering

full



Session details

Cupping scores:

Cupper	FA	AC	BD	FL	AF	BA	OV	UN	CL	SW	DE	TS
Cupper 1	8	8	8	7.75	7.5	8	7.75	10	10	10	0	85

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:

Vibrant | Dried dates | Prune | Milk chocolate | Vanilla | Sweet | Nougat | Full | Dark chocolate | Nut | Earthy | Raisin | Lingering | Rounded

Notes:

Cupper 1

Sweet and balanced on both wet and dry. Slight malty note with hints of dried fruit - not overly process forward with a rich milk chocolate note coming through. A hint of booziness as the coffee cools but very balanced. Flavours in the cup are similar to the dry aroma with some nut notes. Becomes more complex as the cups cool bringing out more depth and dried fruit notes.