

☐ Blend

Competition Body

Color Reading:

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Which unit of temperature measurement will you be using? (Circle one): °C °F

Describe the final cup you plan to achieve by checking the appropriate CATA boxes and adding your notes next to them. The head judge and cupping judges will evaluate the accuracy of this description in comparison to the cupping evaluation.

Low Medium High

☐ FLORAL

☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)

☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)

☐ GREEN/VEGETATIVE

☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ WOODY)
☐ ROASTED (☐ CEREAL ☐ BURNT ☐ TOBACCO)
☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
☐ SPICE
☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

Low Medium High

☐ FLORAL
☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
☐ GREEN/VEGETATIVE

☐ OTHER (☐CHEMICAL ☐MUSTY/EARTHY ☐WOODY)
☐ROASTED (☐CEREAL ☐BURNT ☐TOBACCO)
☐NUTTY/COCOA (☐NUTTY ☐COCOA)
☐SPICE
☐SWEET (☐VANILLA/VANILLIN ☐BROWN SUGAR)

☐ SALT ☐ BITTER
☐ SOUR ☐ UMAMI
☐ SWEET

Low Medium High

☐ FLORAL

☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)

☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)

☐ GREEN/VEGETATIVE

☐ OTHER (☐CHEMICAL ☐MUSTY/EARTHY ☐WOODY)
☐ ROASTED (☐CEREAL ☐BURNT ☐TOBACCO)
☐ NUTTY/COCOA (☐NUTTY ☐COCOA)
☐ SPICE
☐ SWEET (☐VANILLA/VANILLIN ☐BROWN SUGAR)

☐ SALTY ☐ BITTER
☐ SOUR ☐ UMAMI
☐ SWEET

Low Medium High

☐ DRY ACIDITY (HERBY, GRASSY, TART)
☐ SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

Low Medium High

☐ FRAGRANCE / AROMA: ☐ FLAVOR: ☐ AFTERTASTE:

Low Medium High

☐ ROUGH (GRITTY, CHALKY, SANDY)
☐ OILY

☐ SMOOTH (VELVETY, SILKY, SYRUPY)
☐ MOUTH-DRYING
☐ METALLIC