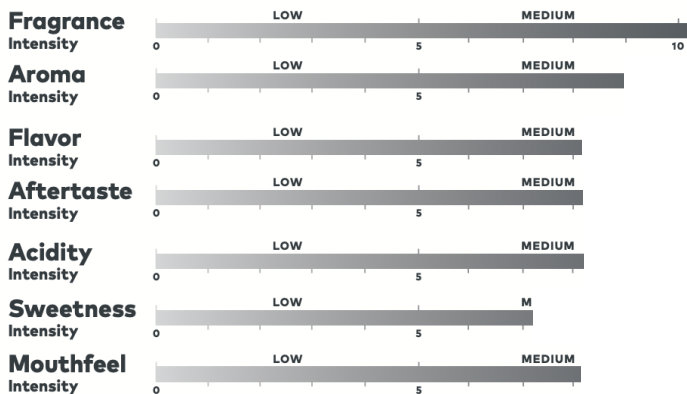


SCORE

80.88



## 1) DAK ERY, LAO PDR



EVALUATED BY: ESPRESSO ACADEMIC THAILAND Q-VENUE PROFESSIONAL, SCA PREMIER TRAINING CAMPUS &amp; LAGS CERTIFIED POINT

LEAD BY: NATTAWAT MUANGSIRI CERTIFIED: AST, Q-LECTURER Q-ARABICA, Q-ROBUSTA, Q-PROCESSING

SUPPORTED BY: Q-ARABICA NATCHAYA KITCHAROEN, Q-ARABICA CHAKKAPAT PIWPHONG, Q-ARABICA TACHAPAT MORAPONGCHAI

DATE: 13 MAY 2025, NUMBER OF SESSION: 1 CQI + 2 CVA

DESCRIPTORS #774

This coffee presents a **complex and layered cup**, showcasing a **roasted and nutty character** with hints of **cocoa** and **brown sugar sweetness**. The initial impression brings out **non-citrus fruit tones** and a **subtle floral touch**, followed by **sweetness reminiscent of dried fruits and juicy textures**. A delicate **citrus brightness** emerges mid-palate, balanced by **dry acidity** that provides structure without overwhelming sharpness. There are **slight bitter and sour undertones**, especially noticeable toward the finish, which leaves a **slight mouth-drying sensation**, adding tactile depth. Despite this, the coffee maintains a **smooth body**, and the interplay between **lingering sweetness** and a **drying mouthfeel** creates a **dynamic sensory journey** that is both intriguing and well-rounded.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

MOISTURE CONTENT 12.00% MEASURED BY OMIX GREEN COFFEE &amp; ROAST COLOR ANALYZER

BULK DENSITY 684.30 G/L MEASURED BY OMIX GREEN COFFEE &amp; ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.735 MEASURED BY OMIX GREEN COFFEE &amp; ROAST COLOR ANALYZER

											UNIFORM CUPS	CLEAN CUP			SWEETNESS		
											10	10			10		
Full Black	Full Sour	Dried Cherry/Pod	Fungus Damaged	Foreign Matter	Severe Insect Damage	Partial Black	Partial Sour	Parchment	Floater	Immature/Unripe	Withered	Chalky Beans	Shells	Broken/Chipped/Cut	Hull / Husk	Slight Insect Damage	
0	0	0	0	0	2	2	0	0	0	1	0	0	0	36	0	0	

ESPRESSO  
ACADEMIC  
Thailand