





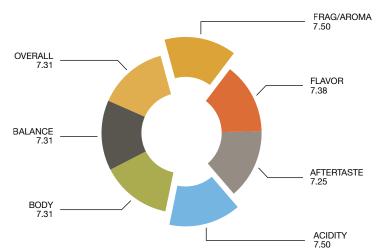
SCORE

81.56



6) DAK VOR, LAO PDR





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

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

SUPPORTED BY: O-ARABICA NATCHAYA KITCHAROEN O-ARABICA CHAKKAPAT PIWPHONG O-ARABICA TACHAPAT MORAPONGCHAI

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

This coffee delivers a deep and characterful cup, led by warm floral tones, brown sugar sweetness, and a comforting base of non-citrus and dried fruits. The flavor unfolds with layers of cocoa, vanilla, and nutty notes, revealing a sweet acidity that is bright yet integrated. Hints of citrus and sour-sweet tension provide contrast, giving the profile an edge of complexity and structure. Roasted elements appear prominently in the aroma and linger through the finish, accompanied by slight bitterness, a dry acidity, and a mouth-drying sensation that adds tactile depth. While some roughness may be noted on the finish, the overall mouthfeel remains smooth, offering a satisfying balance of sweetness, acidity, and roast-driven depth. This coffee will appeal to drinkers who enjoy a harmonious blend of sweetness and roast intensity, underscored by fruit-toned brightness and a layered, lingering finish.

DESCRIPTORS #669

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

MOISTURE CONTENT 11.8% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 685.4 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.723 MEASURED BY OMIX GREEN COFFEE & 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	1	0	0	0	0	1	0	0	0	17	0	3

























