### Descriptive Assessment

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.

#### Fragrance / Aroma

<table>
<thead>
<tr>
<th>Component 1</th>
<th>Component 2</th>
<th>Accuracy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low</td>
<td>Low</td>
<td>0 to 3</td>
</tr>
<tr>
<td>Low</td>
<td>Medium</td>
<td>2x</td>
</tr>
<tr>
<td>Low</td>
<td>High</td>
<td>2x</td>
</tr>
<tr>
<td>Medium</td>
<td>Low</td>
<td>2x</td>
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<tr>
<td>Medium</td>
<td>Medium</td>
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<tr>
<td>Medium</td>
<td>High</td>
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<tr>
<td>High</td>
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<tr>
<td>High</td>
<td>Medium</td>
<td>2x</td>
</tr>
<tr>
<td>High</td>
<td>High</td>
<td>2x</td>
</tr>
</tbody>
</table>

#### Flavour

- **Main tastes (2):**
  - SALTY
  - BITTER
  - SOUR
  - UMAMI
  - SWEET
  - NUTTY/COCOA
  - ROASTED
  - BROWN SUGAR
  - VANILLA/VANILLIN

#### Aftertaste

- **Main tastes (2):**
  - SALTY
  - BITTER
  - SOUR
  - UMAMI
  - SWEET
  - NUTTY/COCOA
  - ROASTED
  - BROWN SUGAR
  - VANILLA/VANILLIN

#### Acidity

- **Main tastes (2):**
  - SALTY
  - BITTER
  - SOUR
  - UMAMI
  - SWEET
  - NUTTY/COCOA
  - ROASTED
  - BROWN SUGAR
  - VANILLA/VANILLIN

#### Sweetness

#### Mouthfeel