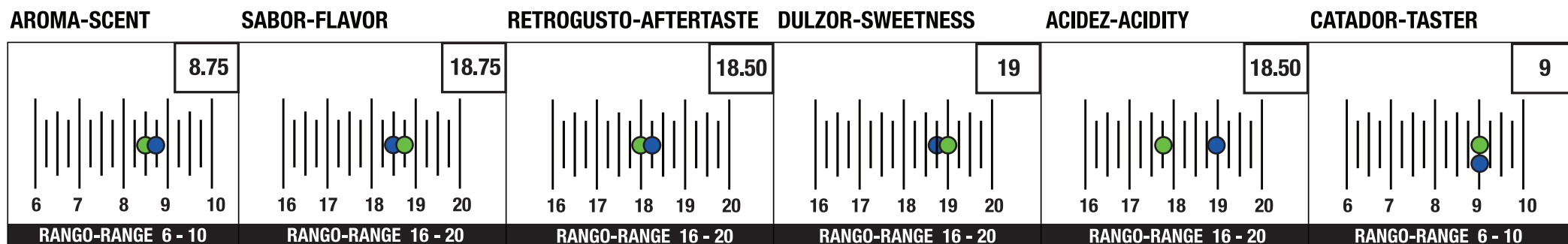


PROTOCOL FOR SENSORY EVALUATION OF MEZCAL

MASTER MEZCALERO ALFONSO SANTIAGO BOHORQUEZ, TASTER AND INSTRUCTOR FOR THE ISMEZCAL AND THE MEXICAN REGULATORY COUNCIL FOR THE QUALITY OF MEZCAL

MASTER DISTILLER & CEO ROBERTO ARCAUTE RODRIGUEZ, TASTER AND INSTRUCTOR FOR THE ISMEZCAL AND THE MEXICAN REGULATORY COUNCIL FOR THE QUALITY OF MEZCAL



AROMA NOTES:

- RED FRUITS, MILK CANDY, BLUEBERRY, PLUM, GRAPES, PINEAPPLE
- VANILLA, RED CHERRIES, CARAMEL, GREEN GRAPE AND ORANGE

FLAVOR NOTES:

- PEACH, MANDARIN, EURECA LEMON, LEMONGRASS, LIME AND GREEN ORANGE
- VANILLA, MANDARIN, STAR FRUIT, GREEN APPLE AND LEMON GRASS

TOTAL:

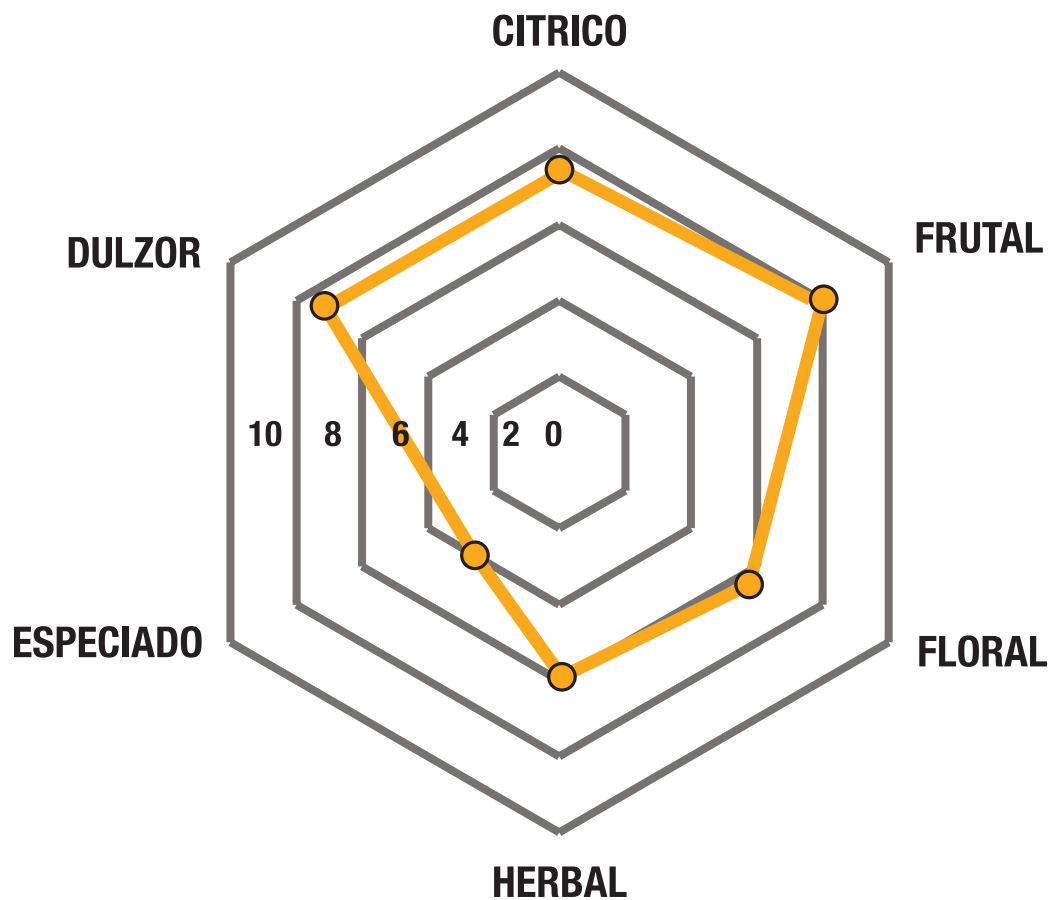
92.50

40 MEXICANO

RESULTADO DE CATAACION

ATRIBUTOS SENSORIALES	PUNTUACION	RESULTADO	PUNTUACION MAXIMA
Aroma-Scent	8.50 - 8.75 =	8.75	10.00
Sabor-Flavor	18.50 - 18.75 =	18.75	20.00
Retrogusto-Aftertaste	18.50 - 18.00 =	18.50	20.00
Dulzor-Sweetness	18.50 - 19.00 =	19.00	20.00
Acidez-Acidity	18.50 - 17.75 =	18.50	20.00
Catador-Taster	9.00 - 9.00 =	9.00	10.00

PERFIL SENSORIAL	PUNTUACION	PUNTUACION MAXIMA
Citrico	8.50	10.00
Frutal	9.00	10.00
Floral	8.25	10.00
Herbal	7.00	10.00
Especiado	5.00	10.00
Dulzor	8.75	10.00



Destramex S.A. de C.V. reconoce y agradece al Maestro: Enrique López Aguilar por su labor incansable dentro de la docencia, así como la aportación metodológica del presente protocolo sensorial