



Product **ArauzCo**

► Quality - Taste notes

Bean Size: 1.40 gr/bean

Well-fermented Beans: 56%

Semi-fermented Beans: 22%

Defects: 0%

Roasting Conditions: 120°C; 25'; 12 µm

Liquor: cocoa, espresso coffee, nut skins; bread

Chocolate 66%: chocolate, browned fruit notes, floral veggy hints

► Harvest

► Processing

Varietal composition: Trinitario blend (10% lilac; 0% white)

Pulp pre-conditioning: /

Fermentation method: Horizontal wooden boxes (454 kg)

Pre-drying: /

Drying: 9-day sun-drying; open air; wooden trays

► Generals

Jinotega, Nicaragua

Producer: Unión De Cooperativas Agropecuarias SOPPEXCCA R.L. UCA SOPPEXCA R.L.

Coordinates: 13°22'00.1"N 85°43'27.0"W

Availability: ~5 MT/year

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