



Product **Cacao Jacawitz**

► Quality - Taste notes

Bean Size: 1.46 gr/bean

Well-fermented Beans: 30%

Semi-fermented Beans: 24%

Defects: 0%

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

Liquor: raisins, sour strawberries, tobacco, pine notes, mild tannic astringency, citrus, licorice

Chocolate 66%: anise, orange, dried plum, black pepper end

► Harvest

► Processing

Varietal composition: Trinitario blend (38% lilac; 2% white)

Pulp pre-conditioning: /

Fermentation method: Cascade-type boxes (350kg)

Pre-drying: 24h (Day1 2h sun); 12 cm; open air

Drying: 9-day sun-drying; open air; wood

► Generals

Santa Bárbara, Honduras

Producer: Cooperativa Agrícola Cafetalera San Antonio Limitada
COAGRICAL

Coordinates: 15°07'37.3"N 88°40'11.8"W

Availability: ~10 MT/year

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Certification:

