



## Product **Las Minas**

### ► Quality - Taste notes

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**Bean Size:** 1.63 gr/bean

**Well-fermented Beans:** 60%

**Semi-fermented Beans:** 20%

**Defects:** 0%

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

**Liquor:** yogurt, espresso, salty, white grapes, cocoa, pepper, geranium

**Chocolate 66%:** spice bread, rose, peppermint, sparkling, green bell pepper, condensed milk

### ► Harvest

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### ► Processing

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**Varietal composition:** Trinitario blend (24% lilac; 8% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Horizontal wooden boxes (250 kg)

**Pre-drying:** 48h; 8 cm; solar tunnel

**Drying:** 7-day sun-drying; solar tunnel; wooden trays

### ► Generals

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RAAN; Nicaragua

**Producer:** Cooperativa Multisectorial De Cacaoteros Orgánicos

COMUCOR R.L.

**Coordinates:** 13°55'37.8"N 84°24'12.6"W

**Availability:** ~5 MT/year

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