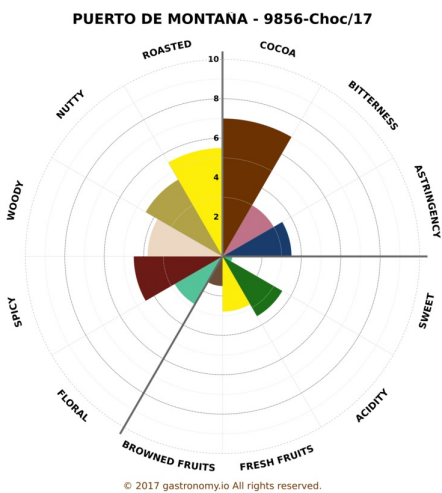
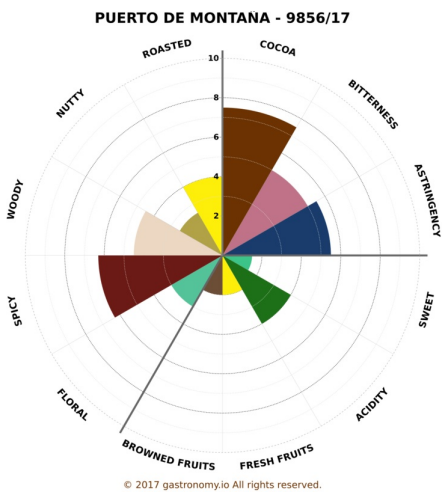




Product **Puerto de Montaña**



► Quality - Taste notes

Bean Size: 1.49 gr/bean

Well-fermented Beans: 56%

Semi-fermented Beans: 28%

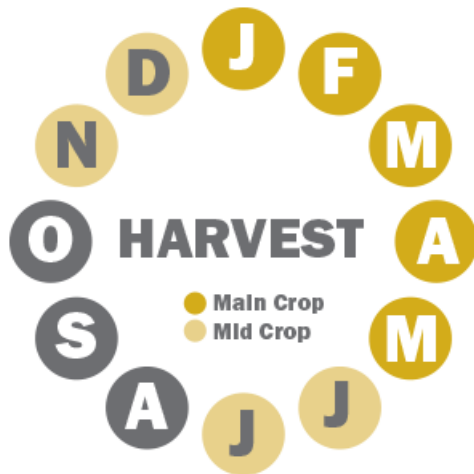
Defects: 0%

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

Liquor: creamy, green tea, thyme, cumin, red paprika, hazelnut paste

Chocolate 66%: oregano, thyme, pepper, sparkling, resin, dark wood, marzipan

► Harvest



► Processing

Varietal composition: Trinitario blend (44% lilac; 8% white)

Pulp pre-conditioning: /

Fermentation method: Tray (min. 480 kg)

Pre-drying: 48h; 8 cm; open air

Drying: 10-day sun-drying; open air; wooden trays

► Generals

RACN; Nicaragua

Producer: Cooperativa Multisectorial Saslaya COOMUSASC R.L.

Coordinates: 13°43'31.8"N 84°56'23.0"W

Availability: ~10 - 15 MT/year

Phone: (505) 7542-4672