



Product **River View**

► Quality - Taste notes

Bean Size: 1.51 gr/bean

Well-fermented Beans: 40%

Semi-fermented Beans: 32%

Defects: 0%

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

Liquor: chocolate, tannic, earthy

Chocolate 66%: cacao, mushroom, earthy

► Harvest

► Processing

Varietal composition: Trinitario blend (48% lilac; 4% white)

Pulp pre-conditioning: /

Fermentation method: Cascade-type wooden boxes (360 kg)

Pre-drying: 24h; 10 cm; solar tunnel

Drying: 9-day sun-drying; solar tunnel; stainless steel

► Generals

Río San Juan, Nicaragua

Producer: Asociación de Iniciativas y Hermanamientos de El Castillo ASHIERCA

Coordinates: 11°09'55.3"N 84°25'59.1"W

Availability: ~5 MT/year

