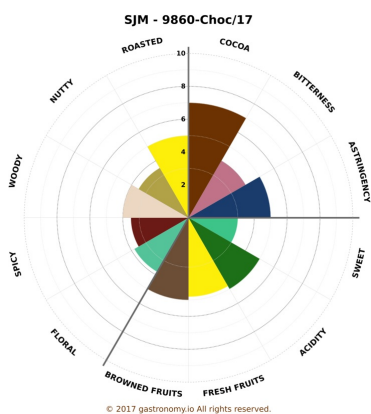
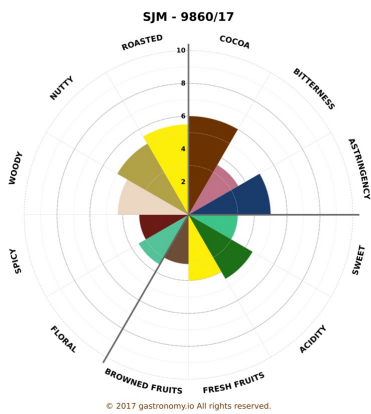




## Product **SJM**

It has the smoothness of a red wine with an intense floral bouquet from the first moment; this cocoa combines sweet fruitiness of melon and peach with the acidity of apple cider. The salty notes at the finish are nicely mixed with alcoholic notes of aromatic herbal genever.



## ► Quality - Taste notes

**Bean Size:** 1.36 gr/bean

**Well-fermented Beans:** 38%

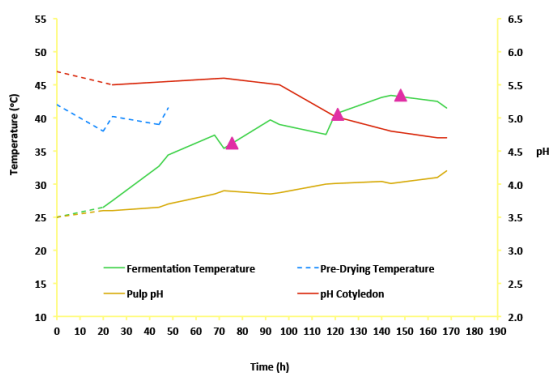
**Semi-fermented Beans:** 22%

**Defects:** 0%

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

**Liquor:** floral bouquet of red wine, peach, melon, apple cider, herbal genever

**Chocolate 66%:** muscat wine, licorice, sweet grapes, clove, cherry, aromatic



## ► Processing

**Varietal composition:** Trinitario blend (8% lilac; 2% white)

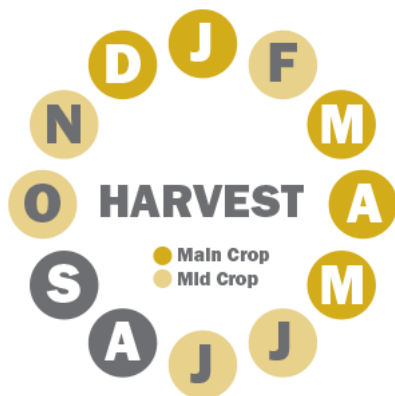
**Pulp pre-conditioning:** 24h in plastic bags

**Fermentation method:** Tray (500 kg)

**Pre-drying:** /

**Drying:** 8-day sun-drying; solar tunnel; perforated steel

## ► Harvest



## ► Generals

Matiguás, Nicaragua

**Producer:** Cooperativa de Servicios Múltiples Flor De Pancasan R.L.

**Coordinates:** 12°57'53.0"N 85°33'57.4"W

**Availability:** ~60 MT/year

**Contact:** [coop.fdpncasan@gmail.com](mailto:coop.fdpncasan@gmail.com)

**Phone:** (505) 8669-5428

**Certification:**

