



ArauzCo





Quality - Taste Notes



chocolate, browned fruit notes, floral veggy hints



cocoa, espresso coffee, nut skins; bread

1.40

gr/bean
Bean size

56%

Well fermented
beans

22%

Semi fermented
beans

0%

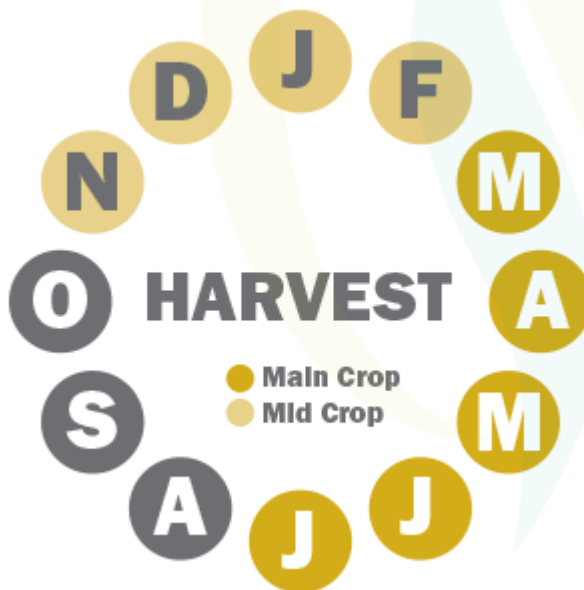
Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest

Processing



Varietal composition: Trinitario blend (10% lilac; 0% white)
Pulp pre-conditioning: /
Fermentation method: Horizontal wooden boxes (454 kg)
Pre-drying: /
Drying: 9-day sun-drying; open air; wooden trays

Generals

Location

Producer: Unión De Cooperativas Agropecuarias
SOPPEXCCA R.L. UCA SOPPEXCCA R.L.
Coordinates: 13°22'00.1"N 85°43'27.0"W
Availability: ~5 MT/year
Contact: soppexcc@tmx.com, soppexcca.org/es/
Phone: (505) 2782-2617