

ArauzCo

ArauzCo is produced in Jinotega, and is a single-plantation blend. It has chocolate and caramel characteristics with coffee notes

The Union of Agricultural Cooperatives (UCA) SOPPEXCCA was founded in Jinotega, Nicaragua, in 1997. In 1999, UCA SOPPEXCCA began entering the international coffee market. The UCA SOPPEXCCA Cacao Unit is comprised of a clonal garden and nursery, a cacao collection center, a chocolate factory, and a technical department. It is comprised of small-scale producers dedicated to the production and marketing of high-quality coffee, cacao, and honey, with environmental responsibility and equity, adding value to our products. We strive for a cooperative integration model with generational renewal and fostering technological innovation.

Quality - Taste Notes



chocolate, browned fruit notes, floral veggy hints



cocoa, espresso coffee, nut skins; bread

1.40	56%	22%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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

Producer: Unión De Cooperativas Agropecuarias SOPPEXCCA R.L. UCA SOPPEXCA 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