



ArauzCo

Quality - Taste Notes



chocolate, browned fruit notes, floral veggy hints



cocoa, espresso coffee, nut skins; bread

1.40
gr/bean
Bean size

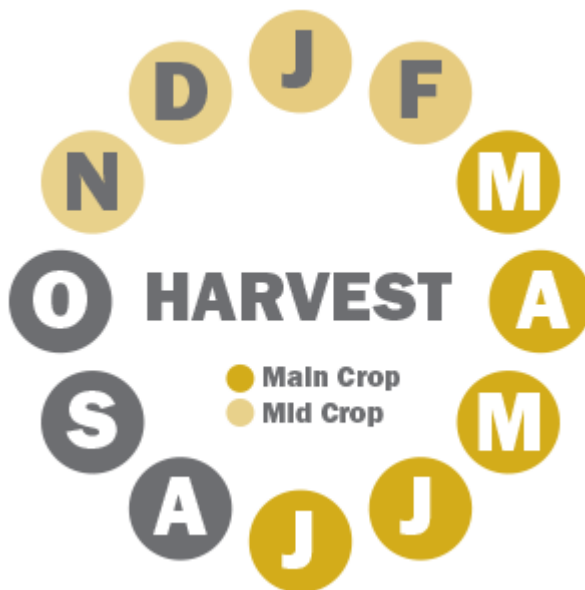
56%
Well fermented
beans

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

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/
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