



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 gr/bean

Bean size

56%
Well fermented beans

ZZ 70 Semi fermented 0% Defects

120 ° C 25 '; 12 μm Roasting conditions

Harvest



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

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