



# ArauzCo

## Quality - Taste Notes



chocolate, browned fruit notes, floral veggy hints



cocoa, espresso coffee, nut skins; bread

1.40  
gr/bean  
Bean size

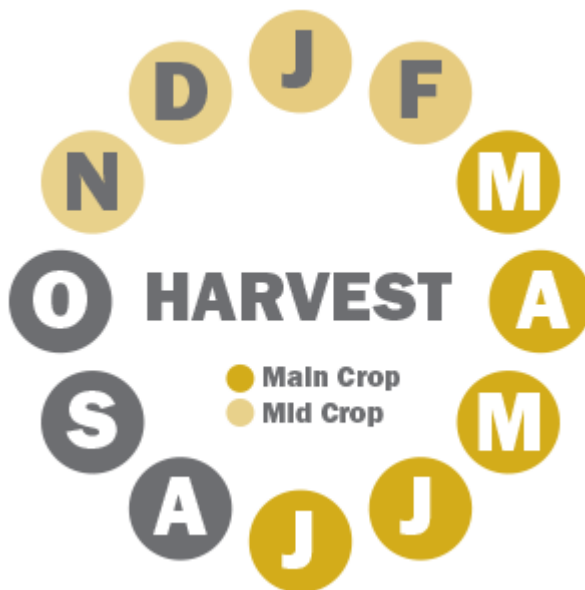
56%  
Well fermented  
beans

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  
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