



# 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

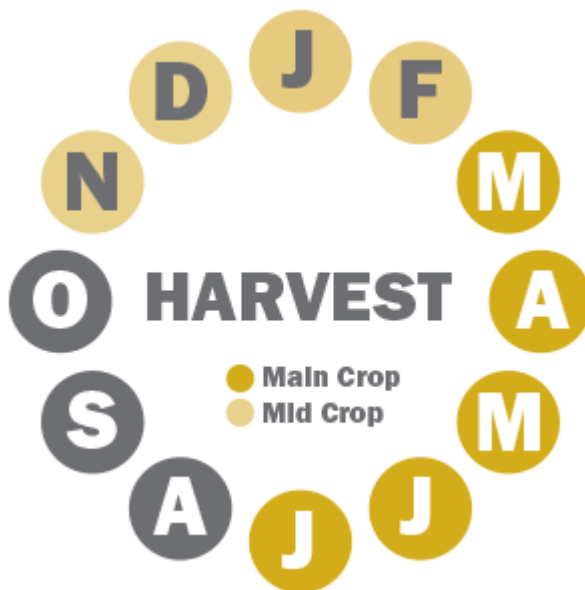
0%

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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