

Belen Dulce

Same cooperative different routes give distinct results. **Belen Dulce** is characterized by a clear coconut flavor with *ripe banana* and *cinnamon* making a nice balanced combination with wide applications.

Quality - Taste Notes



ripe banana, coconut, red curry, dried fig



coconut flavor, ripe banana, cinnamon

1.62	60%	24%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional Blend & CCN-51 (36% lila; 0% white)
Pulp pre-conditioning: Overnight in bags.
Fermentation method: In linear and ladder-type wooden crates (6-7 days)
Pre-drying: 24h; 8 cm
Drying: 8 days in dryers with a transparent calamine roof and wooden pallets over blankets

Generals

Producer: Cooperativa Agraria Industrial Apasc Sancore Palcazu
Coordinates:10° 11' 07.66" S 75° 09' 20.80" W
Availability: ~50 MT/year
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