



CACAO DEL VOLCAN

Working in single-haciendas gives always a curiosity for experimentation; isolating ICS95 is considered a valuable approach for the future. Handled in small volumes in the farm, Cacao de Volcán comes as a *hoppy-malty* profile. *Gingerbread* and *aromatic camphor* add to the character of this cocoa. Scaling up in volume in the coming years will increase the length to the flavor experience.

Quality - Taste Notes



banana bread, alcoholic, dates, caramelized ginger



hoppy-malty, ginger bread, aromatic camphor

1.36

gr/bean
Bean size

45%

Well fermented
beans

20%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: ICS-95 (12% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: horizontal boxes

Pre-drying: 48h; 8 cm

Drying: 8 days on wooden beds

Generals

Producer: Finca Zapotillo (DELRAY)

Coordinates: 14° 24' 48.60" N 90° 50' 09.30" W

Availability: ~0.5 MT/year

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