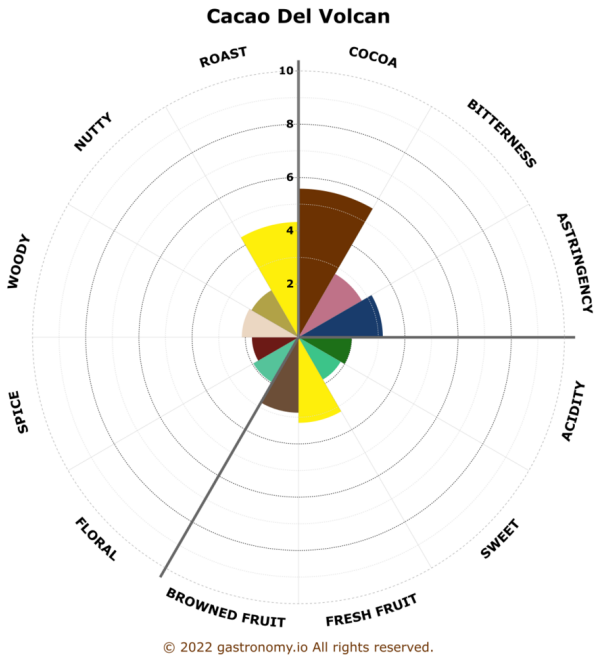


CACAO DEL VOLCAN

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.

This cacao is native to Escuintla, near the Fuego Volcano or Chi Q'aq' (Kaqchikel for "where the fire is"), an active volcano in Guatemala that has erupted frequently, most recently in May 2023. The Fuego Volcano is famous for its almost constant, low-intensity activity.

DELRAY SA is a private company dedicated to cacao cultivation in agroforestry systems and also promotes cacao cultivation in rural communities in the department of Escuintla as an alternative for agricultural diversification and income improvement.



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Quality - Taste Notes



banana bread, alcoholic, dates, caramelized ginger



hoppy-malty, ginger bread, aromatic camphor

1.36	45%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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