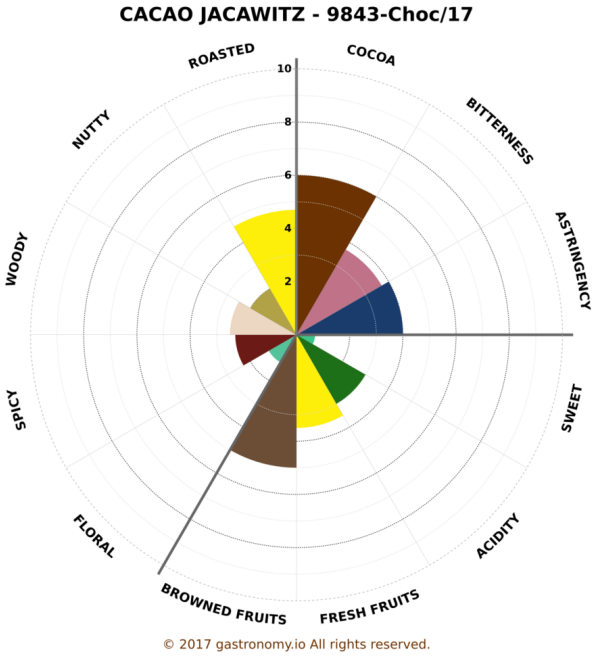
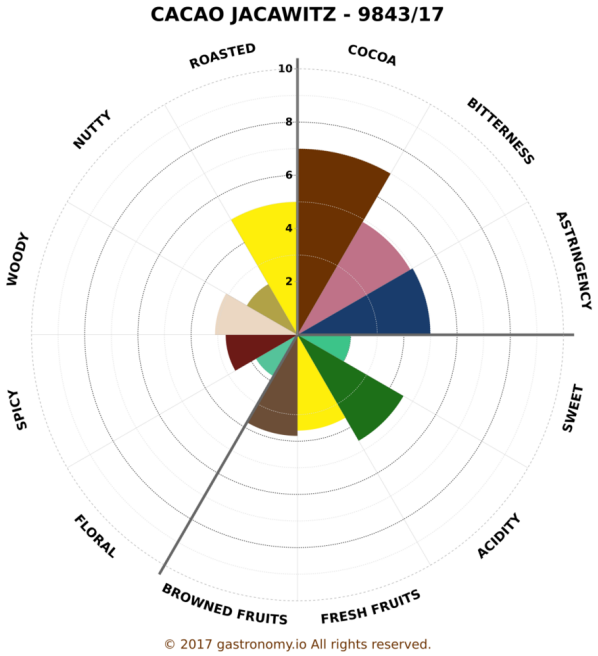


Cacao Jacawitz

A complex Honduran cocoa with dynamic flavor and aroma peaks; raisins and sour strawberries blend with tobacco and pine notes. With mild tannic astringency, the citrus and lemongrass are expressed later leaving a moderate licorice aftertaste.





Quality - Taste Notes



anise, orange, dried plum, black pepper end



raisins, sour strawberries,tobacco, pine notes, mild tannic astringency, citrus, licorice

1.46	30%	24%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25 ’; 12 µm Roasting conditions

Harvest



Processing

Varietal composition: Trinitario blend (38% lilac; 2% white)
Pulp pre-conditioning: /
Fermentation method: Cascade-type boxes (350kg)
Pre-drying: 24h (Day1 2h sun); 12 cm; open air
Drying: 9-day sun-drying; open air; wood

Generals

Producer: Cooperativa Agrícola Cafetalera San Antonio Limitada
COAGRICSAL
Coordinates: 15°07'37.3"N 88°40'11.8"W
Availability: ~10 MT/year
Contact: proyectocacao@coagricsal.hn, coagricsal.hn
Phone: (504) 2617-6423
Certification: