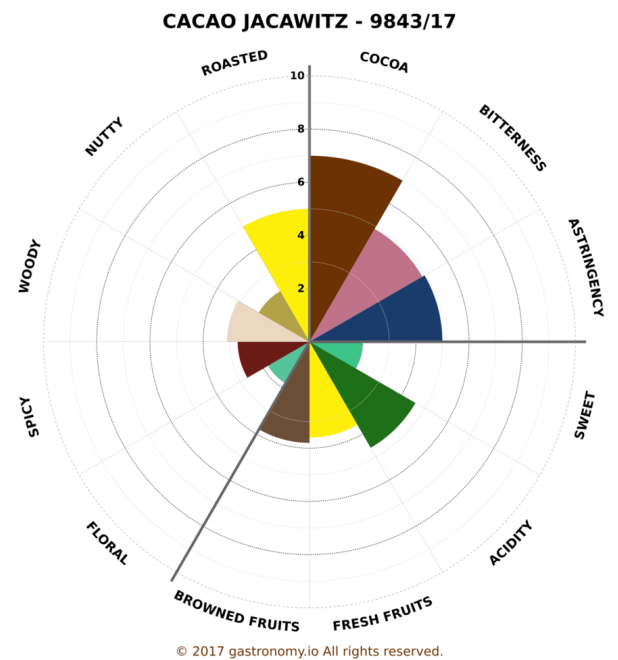
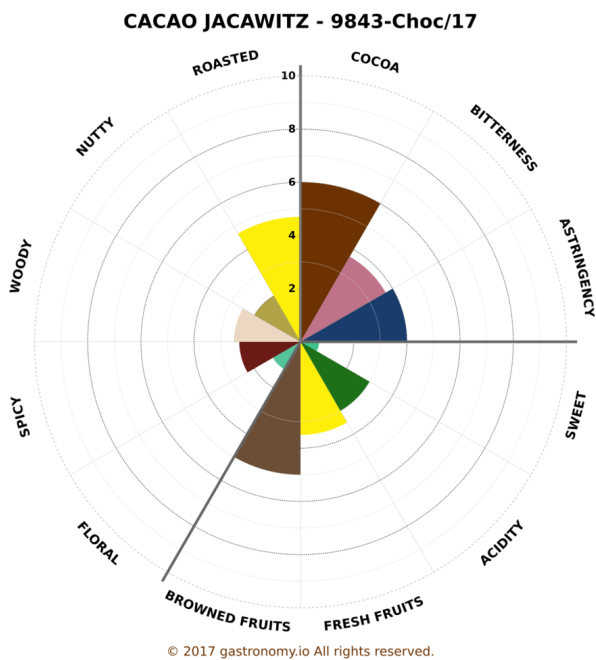




# Cacao Jacawitz

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  
gr/bean  
Bean size

30%  
Well fermented  
beans

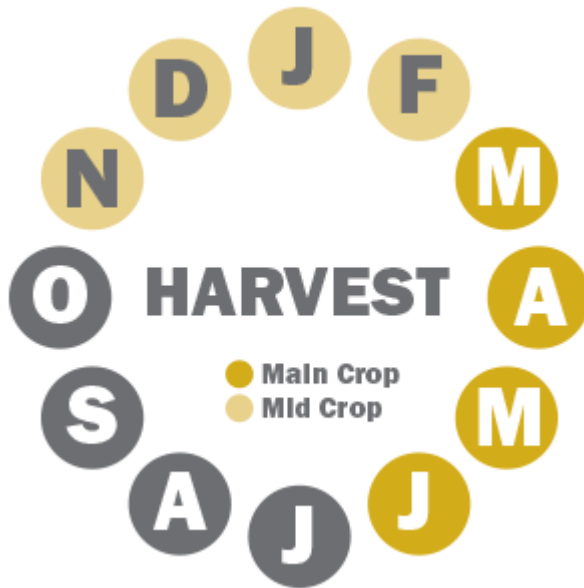
24%  
Semi fermented  
beans

0%  
Defects

120 ° C  
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  
COAGRICAL

**Coordinates:** 15°07'37.3"N 88°40'11.8"W

**Availability:** ~10 MT/year

**Contact:** [proyectocacao@coagricsal.hn](mailto:proyectocacao@coagricsal.hn), [coagricsal.hn](http://coagricsal.hn)

**Phone:** (504) 2617-6423

**Certification:**

