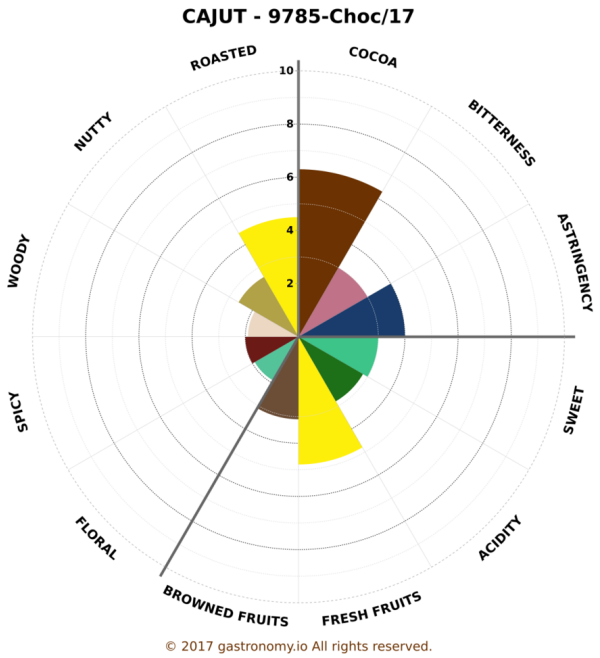
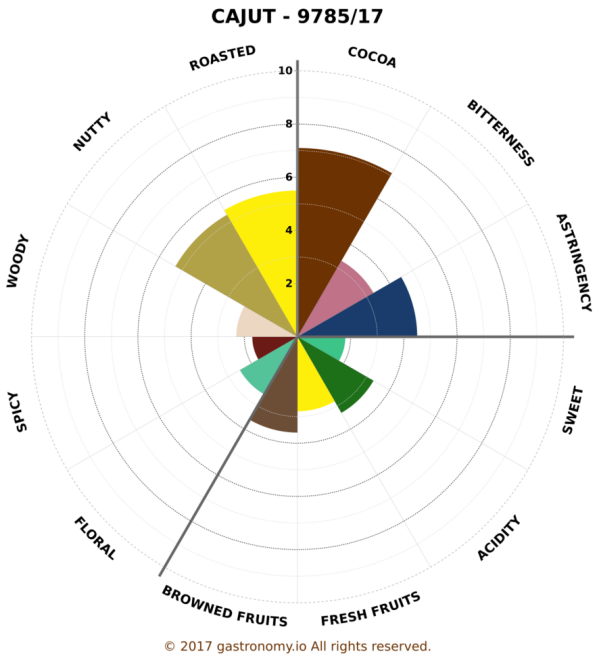


Cajut

A Trinitario blend with plum and chestnut flavor that releases resin and smoky notes changes into kumquat (naranja enana) confit and marshmallow when converted into chocolate. Sparkling cherry wine with slight bitterness are the notes found at the back of the mouth.



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Quality - Taste Notes



caramel toffee, orange/kumquat, hazelnut, marshmallow



plum, chestnut, resin, smoky notes, sparkling cherry wine, jasmine

1.05	52%	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 (30% lilac; 2% white)
Pulp pre-conditioning: /
Fermentation method: Cascade-type boxes (300kg)
Pre-drying: 48h (Day1 2h sun; Day2 4h sun); 13 cm; open air
Drying: 4-day sun-drying; open air; wood& 4-h artificial drying; OGO; 50 °C; energy: wood

Generals

Producer: Cooperativa de Producción Agrícola Cacaoteros de Limitada COPRACAJUL
Coordinates: 15°44'32.7"N 86°29'58.8"W
Availability: ~15 - 20 MT/year
Contact: ccopracajul@yahoo.com, coprocajul@aprocacaho.com
Phone: (504) 9441-6732