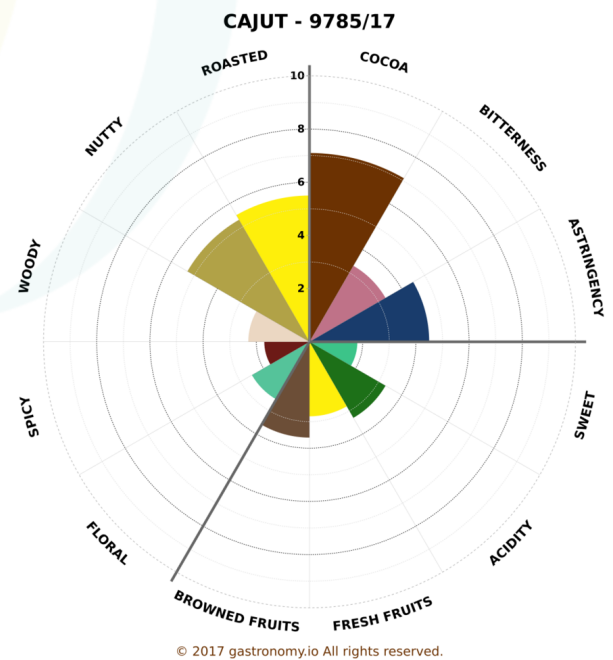
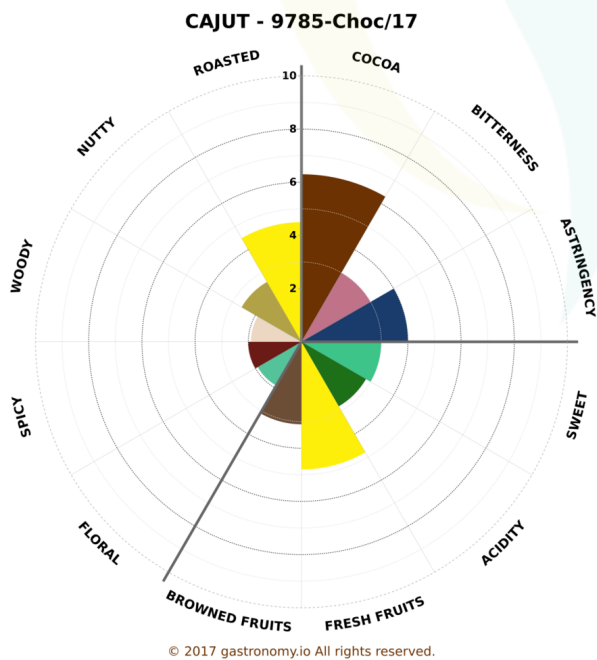




Cajut

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.





Quality - Taste Notes



caramel toffee, orange/kumquat, hazelnut, marshmallow



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

1.05

gr/bean
Bean size

52%

Well fermented
beans

24%

Semi fermented
beans

0%

Defects

120 ° C

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

Location

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

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