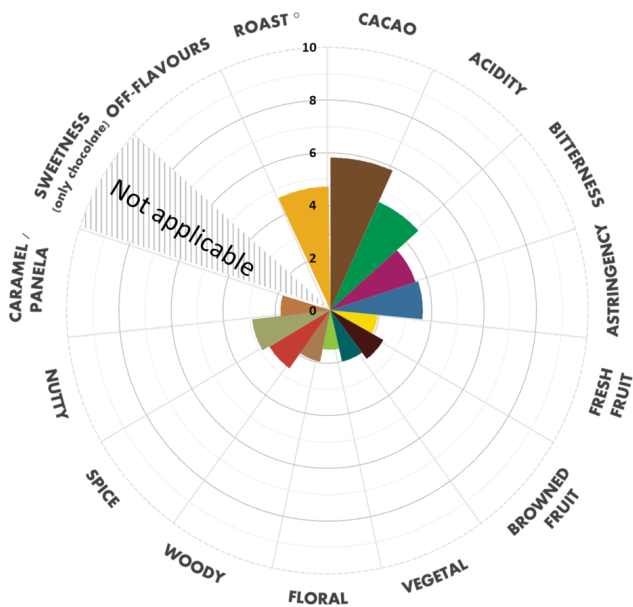




Carracci

Carracci grows in a unique natural bioreserve, a special microclimate. This regional blend reveals a balanced flavor with sweet-sour body. Dates and oregano add to the character of this cocoa while green tea notes and woody whisky come towards the end of this flavor experience. Molasses and dried fig spiced up with allspice are the main notes perceived in its chocolate. Harmony is what describes this cocoa and it is the right choice for delicious culinary applications.



Quality - Taste Notes



molasses, dried fig spiced up with allspic



sweet-sour, dates, oregano, green tea notes,
woody whisky

1.90
gr/bean
Bean size

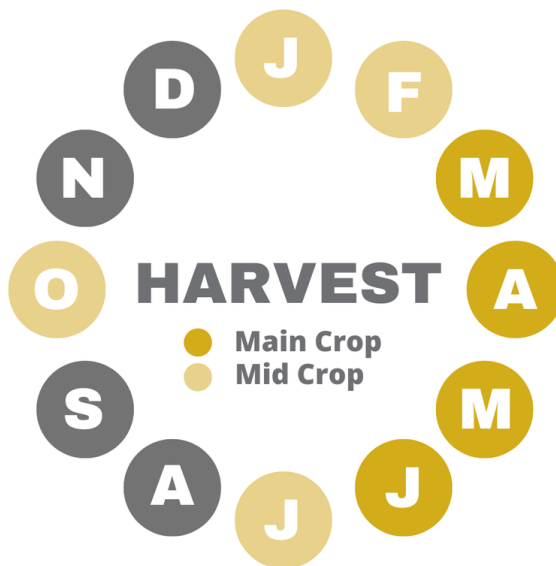
55%
Well fermented
beans

15%
Semi fermented
beans

45%
Defects

120,
20'
;-
Roasting
conditions

Harvest



Processing

Varietal composition: Blend of hybrids and clones (10% white; 20% lilac)

Pulp pre-conditioning: -

Fermentation method: horizontal boxes

Pre-drying: 24h; 5 cm

Drying: 4 days

Generals

Producer: Cooperativa Crasvidmil

Coordinates:

Availability: ~20 MT/year

Contact: crasvidmilsta@yahoo.com

Phone: