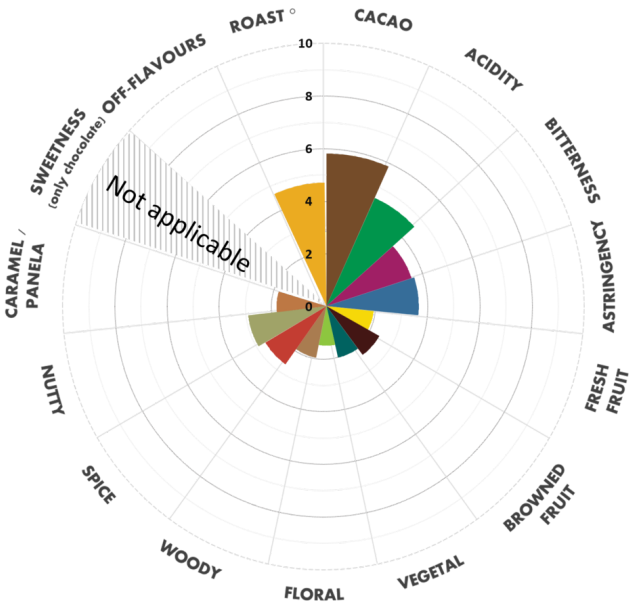


Carracci

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	55%	15%	45%	120, 20'
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	-; - 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: