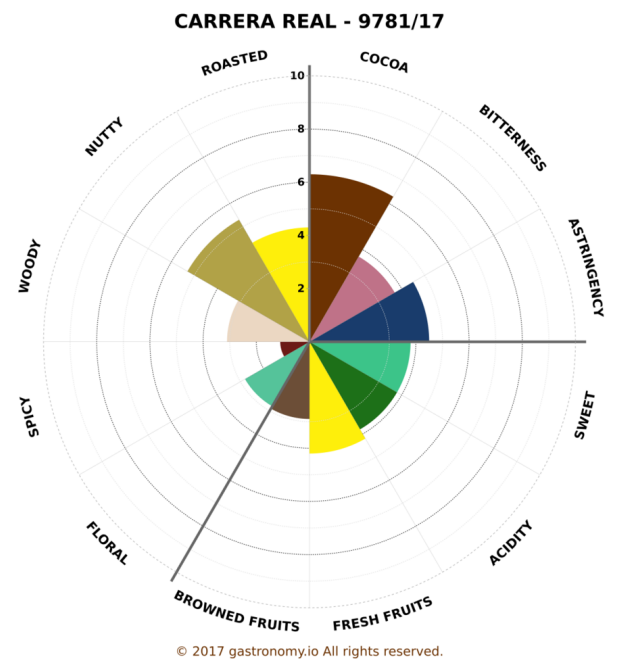
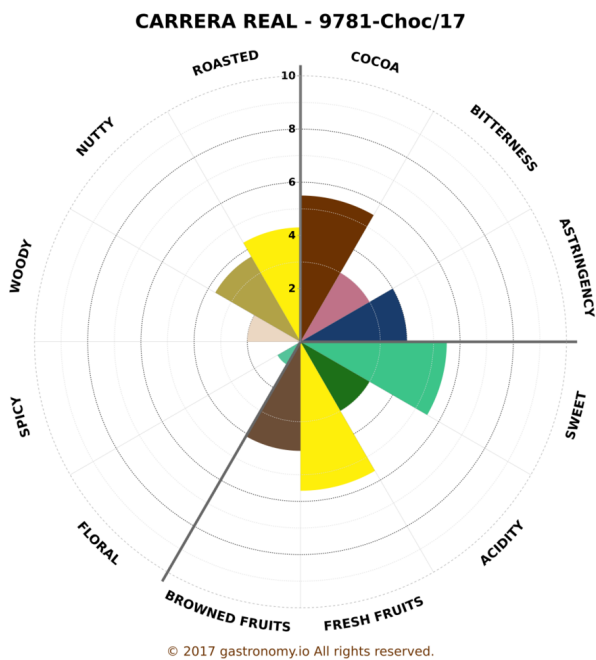




Carrera Real

A unique acriollado blend with complex character. The intense raisin-filled chocolate taste is nicely rounded by a raspberry balsamic note. The citric notes are expressed both in liquor and chocolate form giving a sweet finish of orange-flavored liqueur.



Quality - Taste Notes



Sweet mandarine confit, plum, currant, walnut, milky, gran marnier



Raisins, raspberry balsamic, sweet, orange-flavored liqueur, pine

1.18

gr/bean
Bean size

64%

Well fermented
beans

26%

Semi fermented
beans

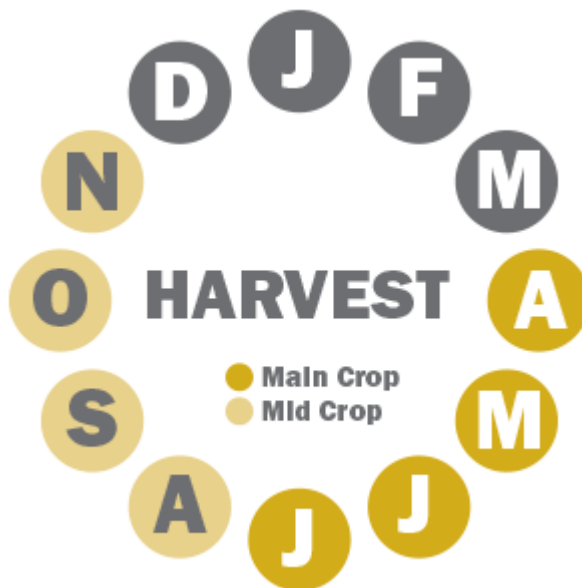
0%

Defects

120°C

25'; 12 µm
Roasting
conditions

Harvest



Processing

Varietal composition:

Acriollado blend (74% lilac; 16% white)

Fermentation method:

Cascade-type boxes (400kg)

Pre-drying:

48h; (Day1 2h sun; Day2 4h sun); 8 cm; open air)

Drying:

sun-drying; open air; wood

6-day

Generals

Producer: Hacienda San José de Real
de La Carrera
Coordinates: 13°17'22.5"N 88°30'05.4"W
Availability: ~5-10 MT/year
Contact:
felipe.lagos@ingenioelangel.com.sv
Phone: (503) 2610-5338