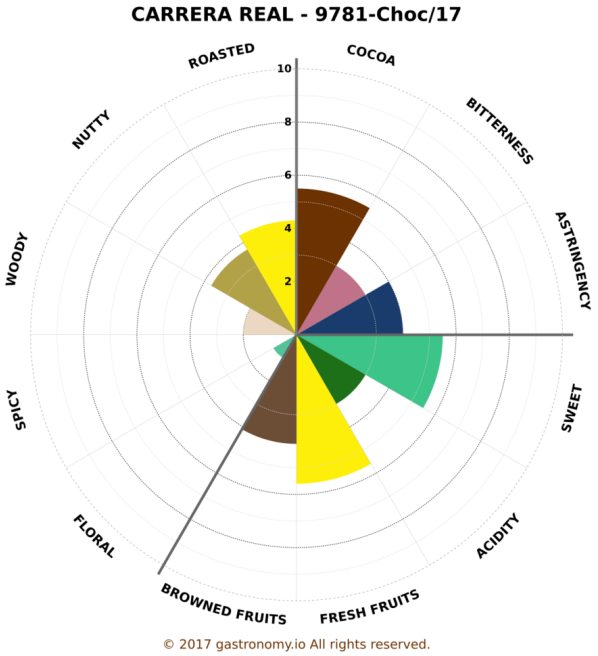
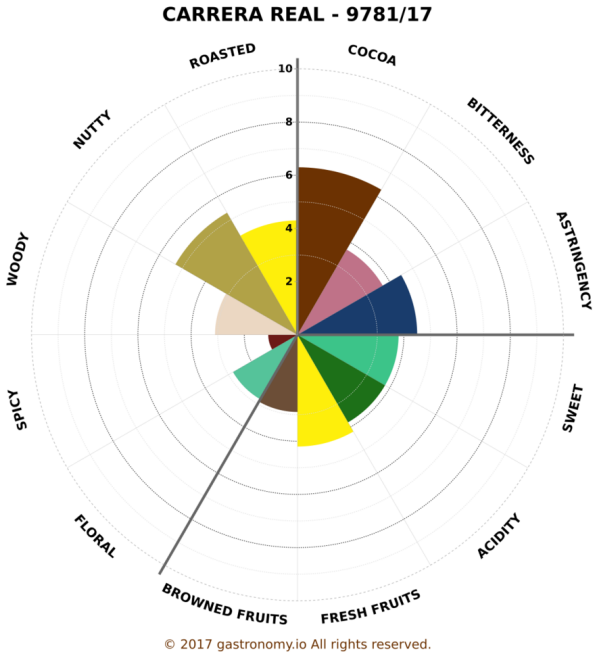


Carrera Real

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	64%	26%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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: 6-day sun-drying; open air; wood

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:
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Phone: (503) 2610-5338