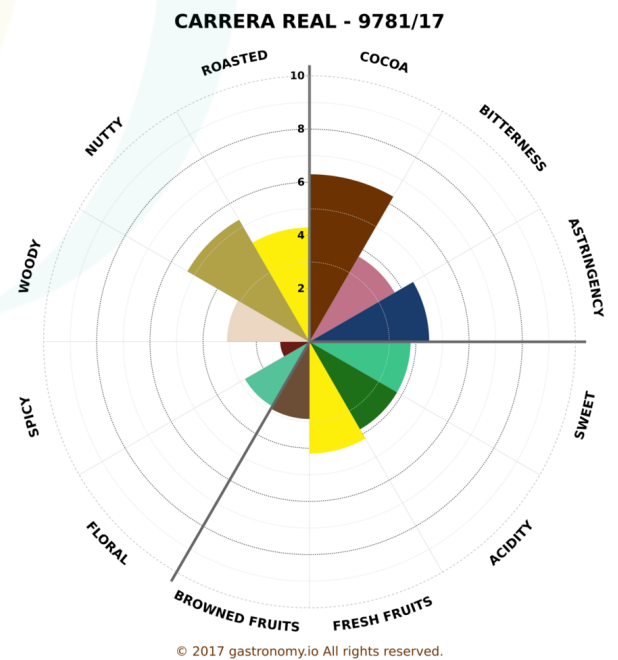
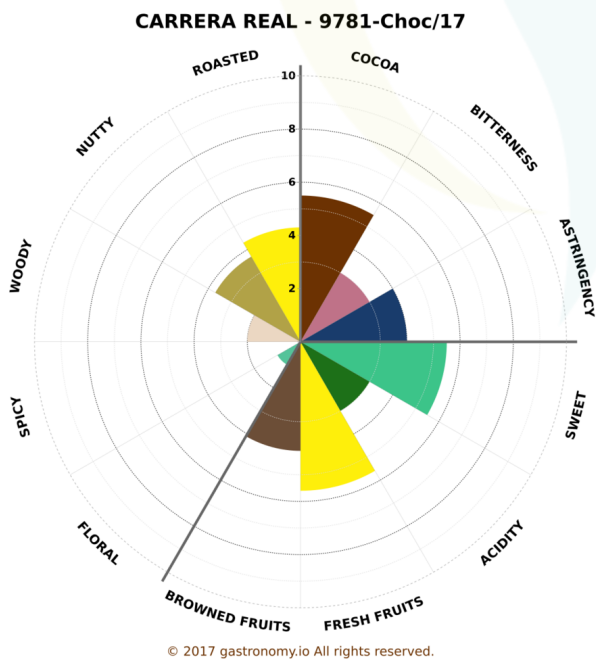




# Carrera Real

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%

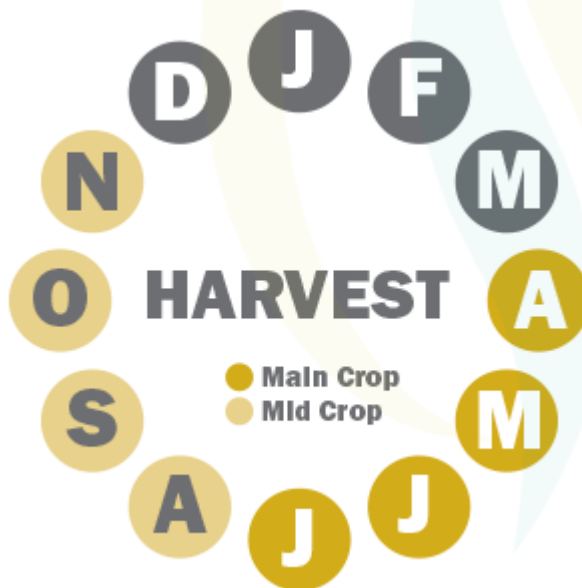
Defects

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

### Location

**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

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