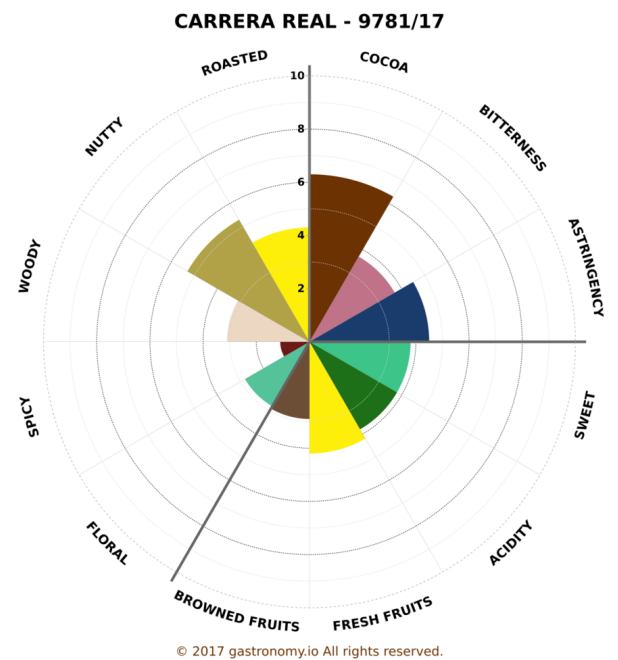
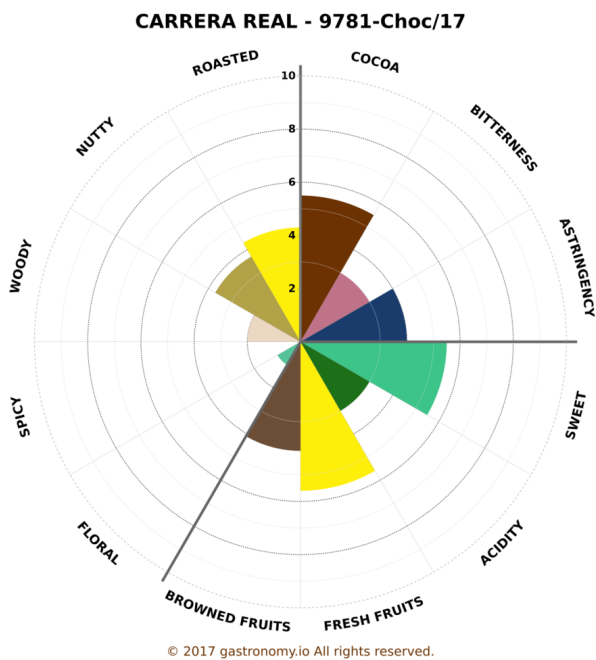




# Carrera Real

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

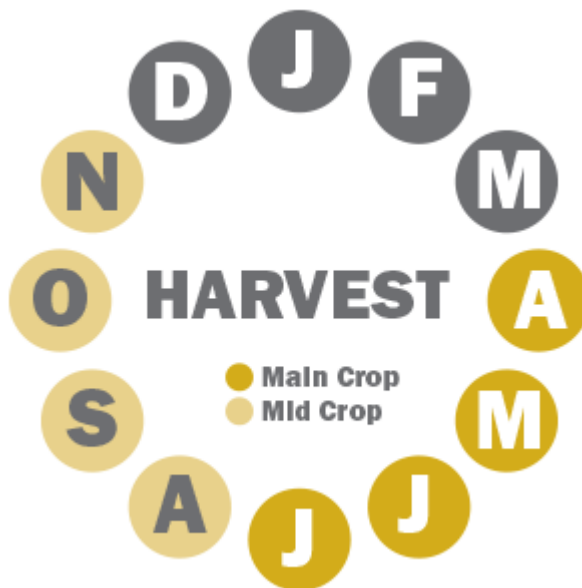
0%

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](mailto:felipe.lagos@ingenioelangel.com.sv)  
**Phone:** (503) 2610-5338