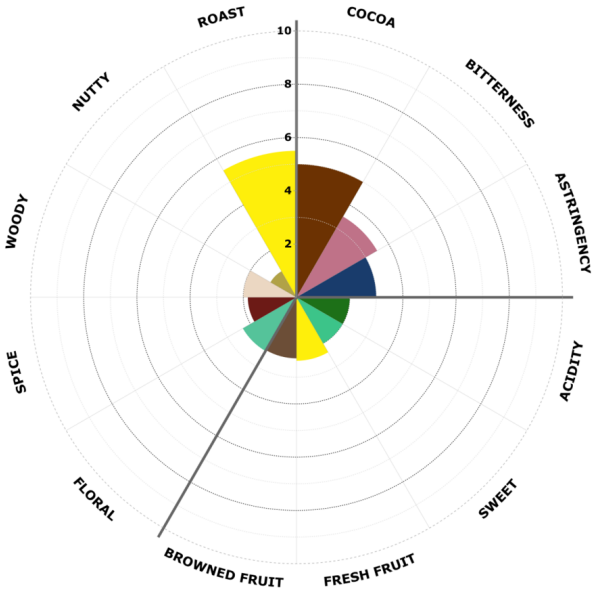


Laurel & Cedrela

Laurel & **Cedrela** let us travel once again through the cloud forests of Nicaragua. These 2 regional blends bring together a mix of native and recently-introduced clones. Slow drying is standard in these humid communities. An additional interesting element is the carbon-neutral cocoa production by both centres adding to the environmental-friendly fingerprint. **Cedrela** has a *deep dough-like flavour, hints of wet forest, cumin and liquorice* and the chocolate has caramel body with *must pudding and dry cranberry notes*.

These profiles are developed by PAC, S.A., an organization conceived as a social enterprise whose organizational culture is strategically focused on inclusion and combating poverty in rural communities in Nicaragua, currently in highly productive areas of quality cocoa and coffee.

Laurel



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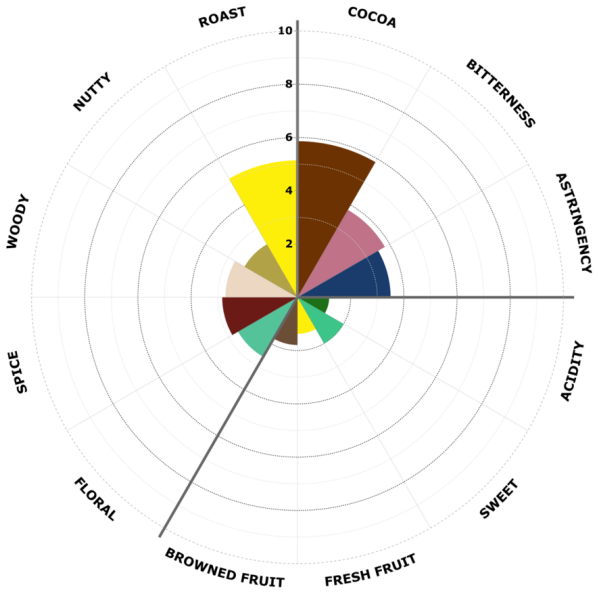
Cedrela



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Quality - Taste Notes



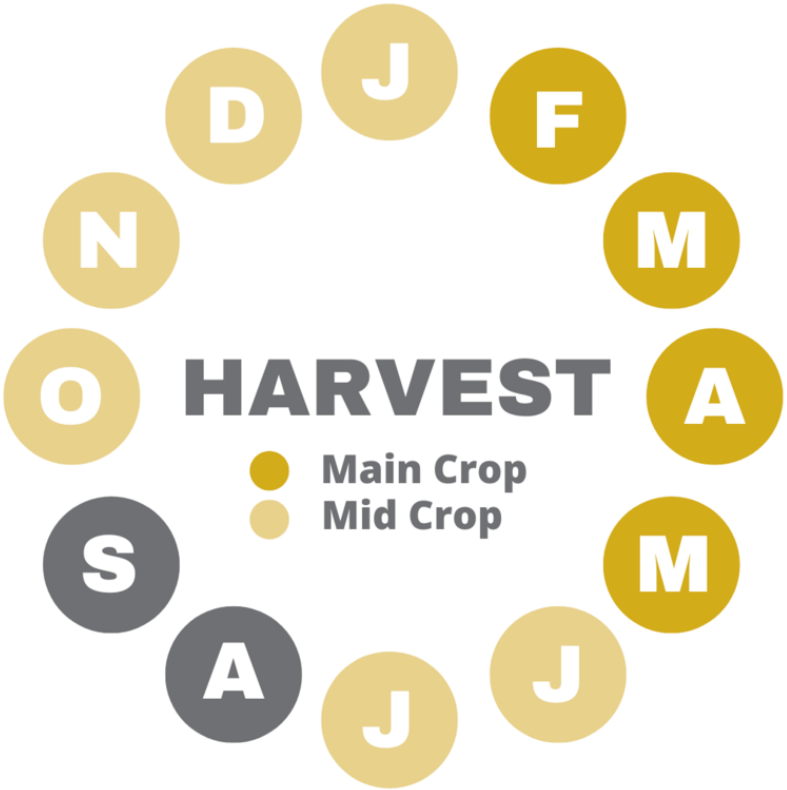
LAUREL: cookie, pomelo, spicy, tannins, woody, dates



LAUREL: laurel woody, whisky-barrel notes, soloton-like perfume, spiciness, chocolatey

1.56	56%	32%	0%	130°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	18'; - Roasting conditions

Harvest



Processing

Varietal composition: Regional blend (16% lila; 4% white)
Pulp pre-conditioning: overnight in bags
Fermentation method: horizontal boxes
Pre-drying: 48h; 6 cm
Drying: 9 days on wooden tables

Generals

Producer: Microfinanciera Pueblos en Acción Comunitaria, Sociedad Anónima (PAC,S.A.)
Coordinates:13° 30' 42.99" N 85° 28' 03.00" W
Availability: ~25 MT/year
Contact: Néstor Rodriguez agronegocios@pacsa.com.ni
Phone: +505 8854 8590