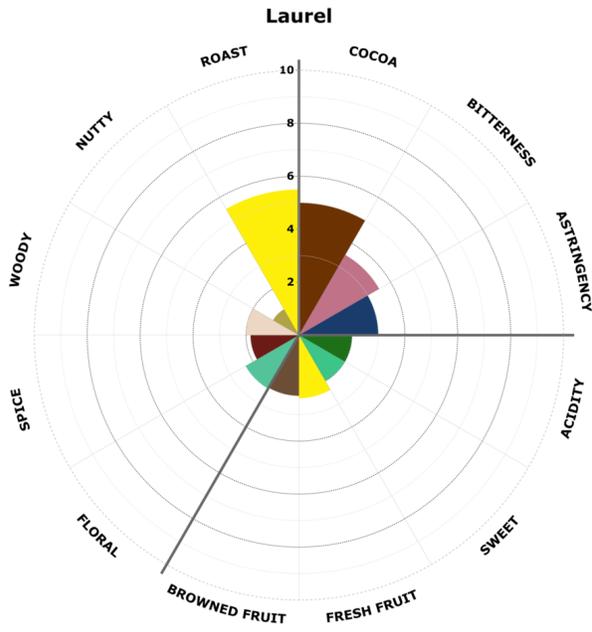




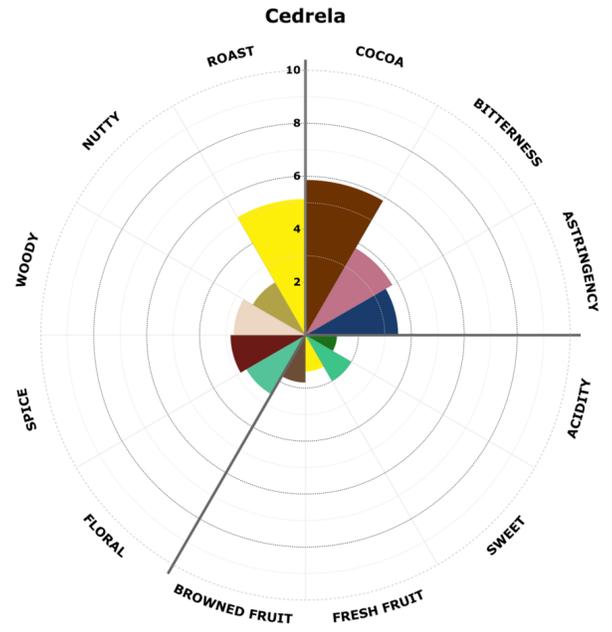
## Laurel & Cedrela

**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.



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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  
gr/bean  
Bean size

56%  
Well fermented  
beans

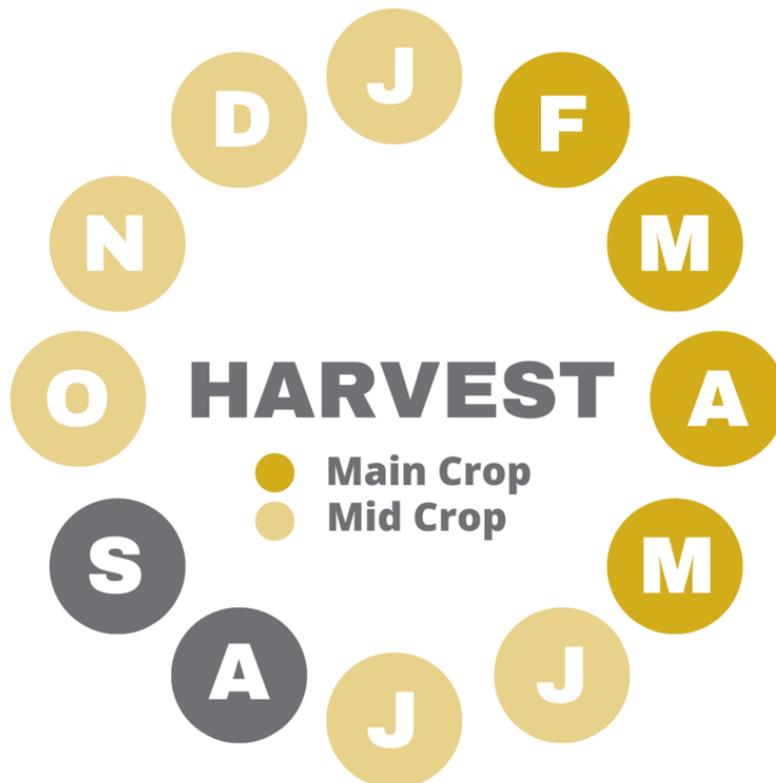
32%  
Semi fermented  
beans

0%  
Defects

130°C  
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 Rodríguez agronegocios@pacsa.com.ni

**Phone:** +505 8854 8590