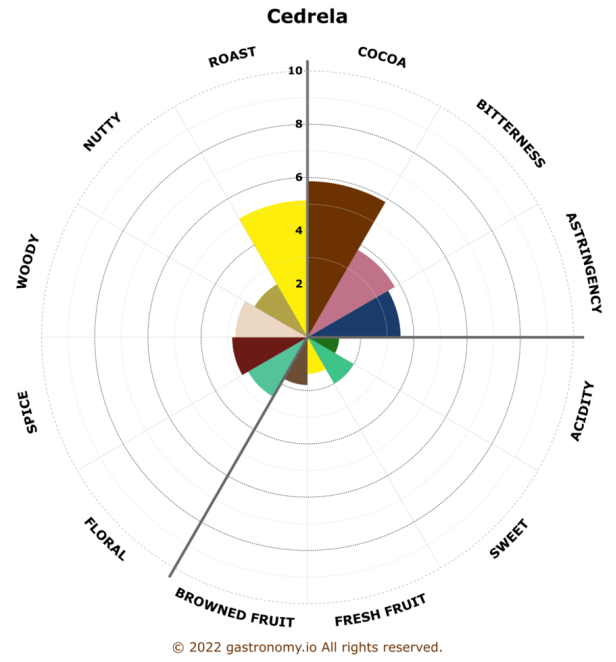
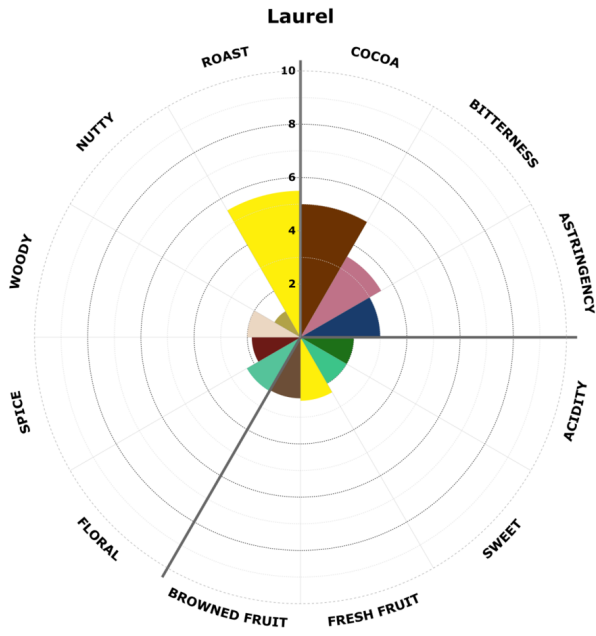




Laurel & Cedrela

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.



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

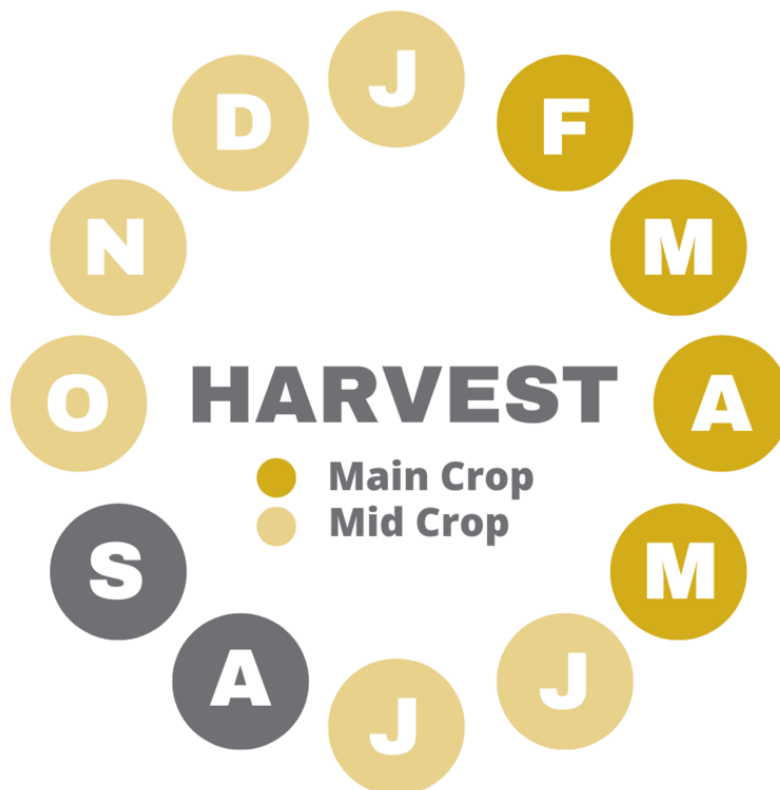
32%
Semi fermented
beans

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

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