



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*.

Quality - Taste Notes



cookie, pomelo, spicy, tannins, woody, dates



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 Rodriguez
agronegocios@pacsa.com.ni

Phone: +505 8854 8590