



## 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

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