



Cheni

Playing with fermentation techniques is always exciting. Many cocoa farmers look for modernized methods that can help them automatize the post-harvest process making less labour-intensive. However, improving classic practices can also help boost quality and complexity. This duo - **Poshaki Kemito/Cheni** - is a comparison of fermentation in trapezoidal rotated boxes vs classic cubic cascade-type wooden recipients, respectively. **Poshaki Kemito** has a strong character of *turkish coffee and nuts with pomelo perfume* whilst with some *strong acidity and playful pink flower hints* and the chocolate has a special beige colour. **Cheni** comes with typical *woody/resin* and *liquorice* notes with light aroma of *white pepper*

Quality - Taste Notes



strawfruit astringency, white pepper, liquorice,
bitter



woody/resin, liquorice notes, light aroma of
white pepper

1.00

gr/bean
Bean size

40%

Well fermented
beans

32%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional clones (45% lila; 2% white)

Pulp pre-conditioning: /

Fermentation method: cascade-type boxes

Pre-drying: 48h; 10 cm

Drying: 7 days on wooden beds

Generals

Producer: COOPERATIVA AGRARIA AGROINDUSTRIAL INTERCULTURAL ECOLÓGICA SAN JUAN VALLE CHENI

Coordinates: 10° 52' 33.21" S 75° 13' 46.41" W

Availability: ~50 MT/year

Contact:

Phone: +51 971797035