



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



strafruit astringency, white pepper, liquorice, bitter



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

gr/bean Bean size

40% Well fermented beans

32% Semi fermented beans

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

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