

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

1.00	40%	32%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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