



## Chocobend Clasico

When tradition stands next to modernization you get this inspiring duo. While the fact is that CCN51 represents such big percentage of Ecuadorian cocoa production, traditional post-harvest practices alternating between patio and fermentation in sacks always reveal a specific flavour profile for this clone and **Chocobend Clásico** is this example: *herbal, vegetal, and tannic* with some *buttery* notes and *hints of flowers* is the typical profile.

## Quality - Taste Notes



herbal, plantain, peanut butter, lingering bitterness



low cocoa, herbal, buttery, banana tannins, flowery hints

1.50  
gr/bean  
Bean size

44%  
Well fermented  
beans

44%  
Semi fermented  
beans

0%  
Defects

130  
8' / 120; 13'  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** CCN-51  
(36% lila; 20% white)

**Pulp pre-conditioning:** Drying on  
concrete

**Fermentation method:** traditional  
alternating jute bags & concrete floor

**Pre-drying:** /

**Drying:** concrete

## Generals

**Producer:** CHOCOBEN

**Coordinates:** 02° 21' 21.73" S 79° 36' 06.86" W

**Availability:** ~200 MT/year

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