



# **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 U% Defects 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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