

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	44%	44%	0%	130
gr/bean Bean size	Well fermented beans	Semi fermented beans	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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