



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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