



Cho Month

Cho moth (meaning Hummingbird in *Yanesha dialect*) is the *spicy* champion; not only *coconut* and *cinnamon* hints, but strong *sotolon-like* flavors and *cardamon*, *thyme*, and *gingerbread* are expressed both in liquor as in chocolate. Sure unique profiles from a less explored region of Peru.

Quality - Taste Notes



speculoos, coconut cake, tropical fruit
sweetness



coconut, cinnamon hints, strong sotolon-like
flavors, cardamon, thyme, gingerbread

1.61

gr/bean
Bean size

56%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

120°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional blend (20% criollos nativos y aromáticos y 80% CCN -51)

Pulp pre-conditioning: Pre-dried in parihuelas for 24 hours

Fermentation method: In linear and ladder-type wooden crates (6-7 days)

Pre-drying: 24h; 8 cm

Drying: 8 days in dryers with a transparent calamine roof and wooden pallets on mantadas

Generals

Producer: Cooperativa Agraria Industrial Apasc Sancore Palcazu

Coordinates: 10° 17' 07.66" S 75° 09' 20.80" W

Availability: ~50 MT/year

Contact: apasc.sancore@gmail.com

Phone: +51 989051612