

Cho Month

Cho moth (meaning Hummingbird in *Yanesha dialect*) is the *spicy* champion; not only *coconu*t and *cinnamon* hints, but strong *sotolon-like* flavors and *cardamo*n, *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	56%	28%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
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