



## 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