



# **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 *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