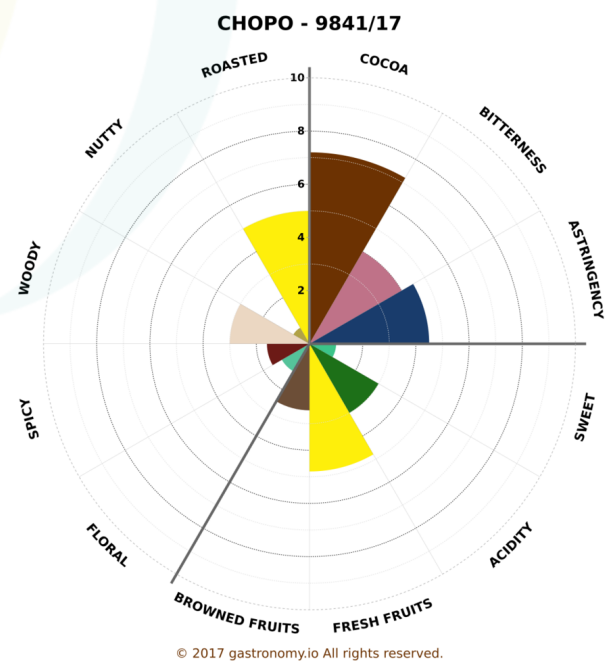
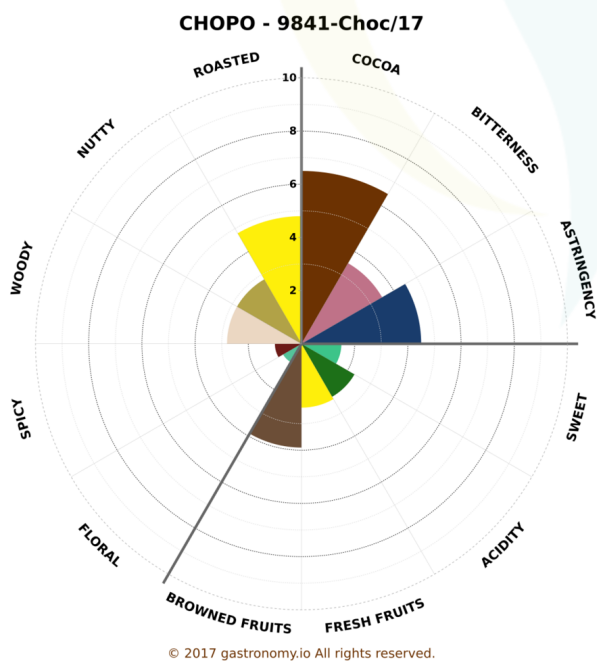




Chopo

Through a long post-harvest processing we obtain this sweet-sour cocoa with intense pine nut flavor. Its special character is related to the sweet roots' long-lasting taste. With a hint of spice, the milky chocolate flavor persists as well.





Quality - Taste Notes



nutty, sweet, milk chocolate, hints of fruit



chocolate, milky, pine nut, hint of spice and lemongrass, sweet roots

1.40

gr/bean
Bean size

76%

Well fermented
beans

18%

Semi fermented
beans

0%

Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest

Processing



Varietal composition: Trinitario blend (28% lilac; 12% white)

Pulp pre-conditioning: /

Fermentation method: Horizontal wooden boxes (360g)

Pre-drying: 48h (Day1 2h sun; Day2 4h sun); 10 cm; solar tunnel

Drying: 7-day sun-drying; solar tunnel; wood

Generals

Location

Producer: Asociación de Productores Agroforestales de la Cuenca Rio Choloma APACH

Coordinates: 15°33'45.4"N 87°55'09.5"W

Availability: ~20 MT/year

Email: apach@aprocacaho.com

Phone: (504) 9638-7359