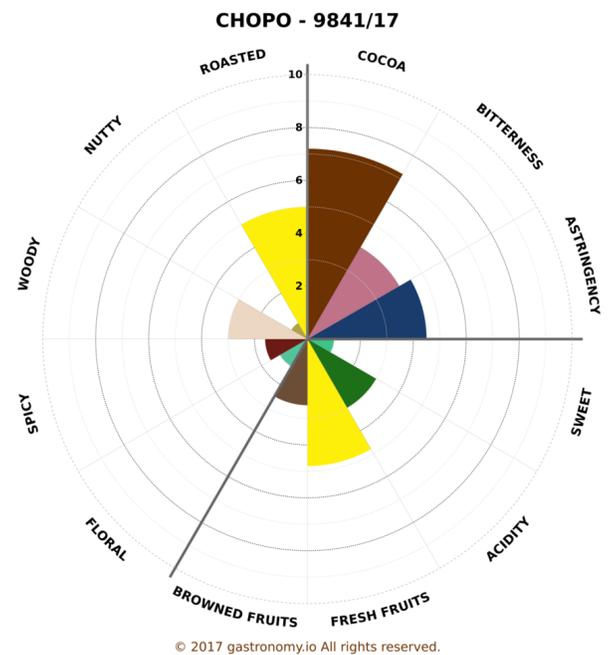
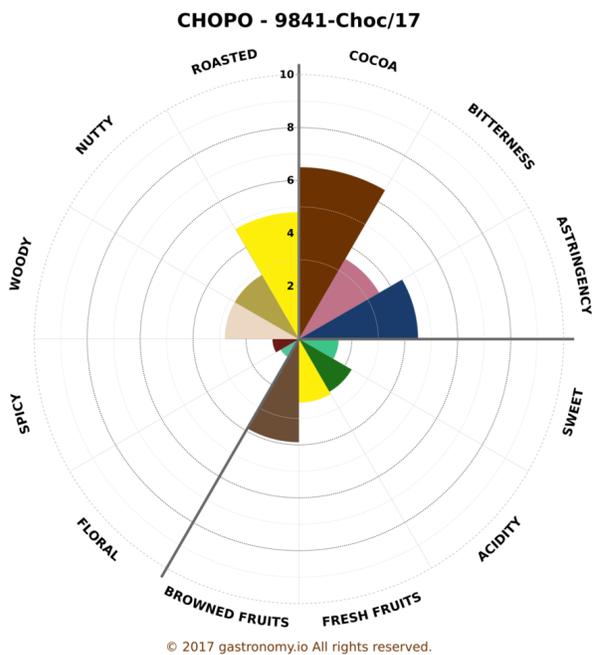




# Chopo

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

**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](mailto:apach@aprocacaho.com)  
**Phone:** (504) 9638-7359