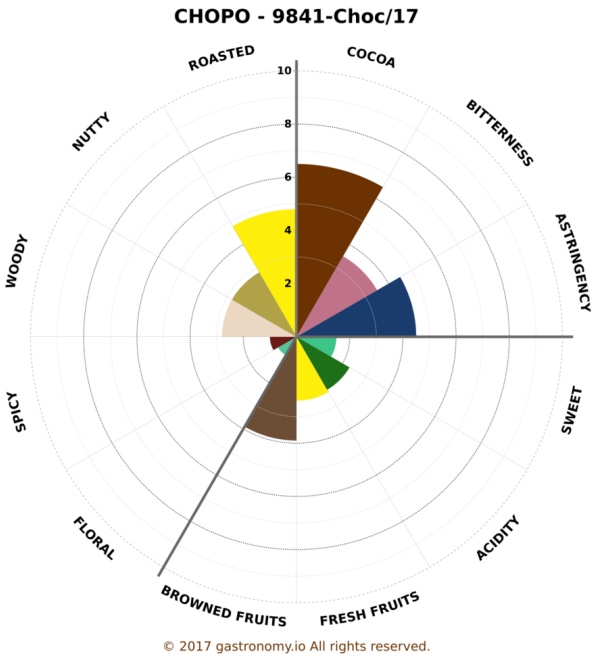
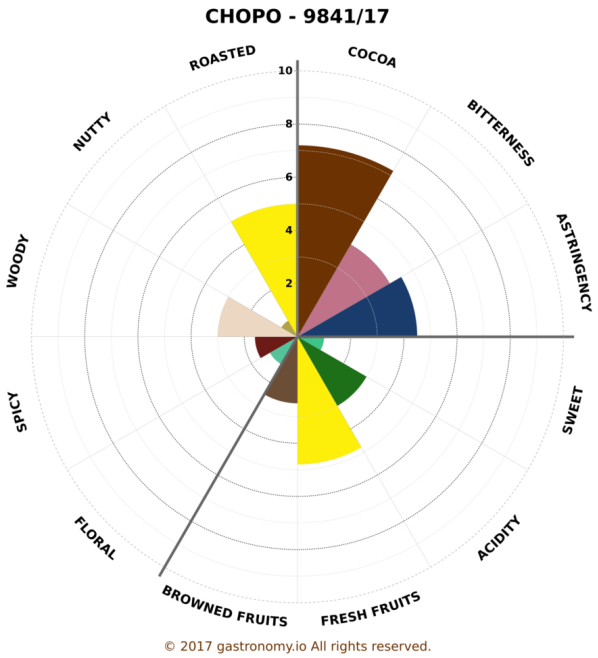


Chopo

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	76%	18%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
Phone: (504) 9638-7359