



Clemencia

Clemencia is processed under traditional fermentations practices inspired by the dairy sector and it gives a different twist on flavor expression for CCN51. The short processing maintains a *green acidity*, with *green olive* aromas and some *verbena bitterness*. As chocolate, the profiles softens although *tannins* are still predominant but the character is more refreshing with *resinous notes of mastic*

Quality - Taste Notes



mastic, tannic, peanut, cookie



green acidity, green olive, verbena bitterness

1.50

gr/bean
Bean size

52%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

130

7' / 120; 13'
Roasting
conditions

Harvest

Processing

Varietal composition: CCN-51
(25% lila; 5% white)

Pulp pre-conditioning: Drying on
concrete

Fermentation method: traditional
alternating jute bags & concrete floor

Pre-drying: /
Drying: concrete

Generals

Producer: ECUROLINDO S.A. / 12TREE
COCOA

Coordinates: 01° 04' 30.46" S 79° 17'
50.02" W

Availability: ~24 MT/year

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