



## 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:** ECURIOLINDO S.A. / 12TREE  
COCOA

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

**Availability:** ~24 MT/year

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