

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 Contact: jaume.martorell-mir@12tree.de Phone: +34 629 900265