

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	52%	28%	0%	130
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
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