



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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