



## Cordillera Azul

**Cordillera Azul** adds to the map of Peru with a *strong chocolaty profile*. It carries some *acidity and coffee & oregano bitterness and some resinous hints*.

## Quality - Taste Notes



chocolatey, nutty, resins, coffee, toffee



acidity, coffee, oregano bitterness, some resinous hints

1.22  
gr/bean  
Bean size

72%  
Well fermented  
beans

20%  
Semi fermented  
beans

0%  
Defects

112°C  
25'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Regional blend (32% lila; 8% white)  
**Pulp pre-conditioning:** /  
**Fermentation method:** horizontal boxes  
**Pre-drying:** 48h; 8 cm  
**Drying:** 8 days on stone

## Generals

**Producer:** Cooperativa Central Cacao  
Aroma de Tocache  
**Coordinates:** 08° 31' 36.51" S 76° 18' 02.19" W  
**Availability:** ~300 MT/year  
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