



## 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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