

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	72%	20%	0%	112°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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