

Cordillera Colán

Deep in the Amazonas of Peru and along the Cordillera, **Cordillera Colán** brings a distinct dimension for the region through an approach to diversify deeper the potential of this exceptional cocoa region. *Soft crème bruleé* notes and *aromatic bread, mahleb, and yellow fruit liqueur* evolve one after the other leaving a *long lasting nutty and cocoa flavour*.

Quality - Taste Notes



sweet apple, napoleon liqueur, almonds, raisins, resin



soft crème bruleé, aromatic bread, mahleb, yellow fruit liqueur, nutty

1.38	64%	20%	0%	127°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional blend (8% lila; 4% white)
Pulp pre-conditioning: /
Fermentation method: horizontal boxes
Pre-drying: 24h; 6 cm
Drying: 8 days on perforated tables

Generals

Producer: Cooperativa Agraria Colan-Copallin
Coordinates:05° 40' 21.88" S 78° 25' 19.52" W
Availability: ~80 MT/year
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