



## 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 brûlée* 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 bruléé, aromatic bread, mahleb,  
yellow fruit liqueur, nutty

1.38

gr/bean  
Bean size

64%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

127°C

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

**Contact:** milfus48@hotmail.com

**Phone:** +51 978888523