



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

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