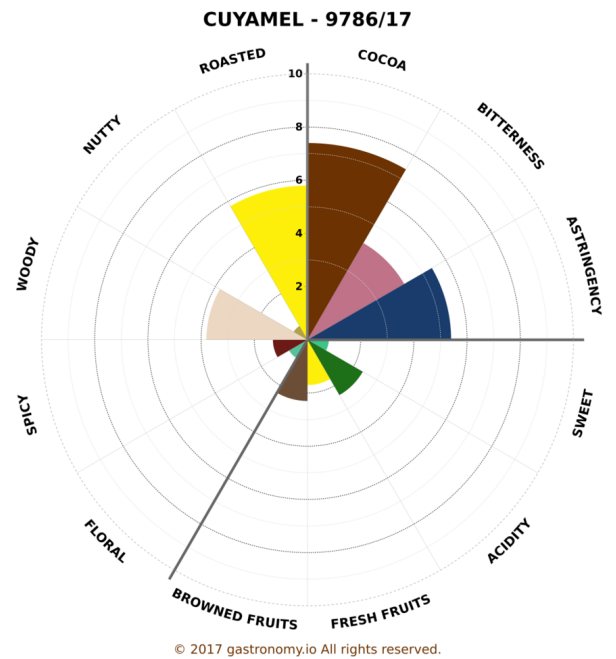
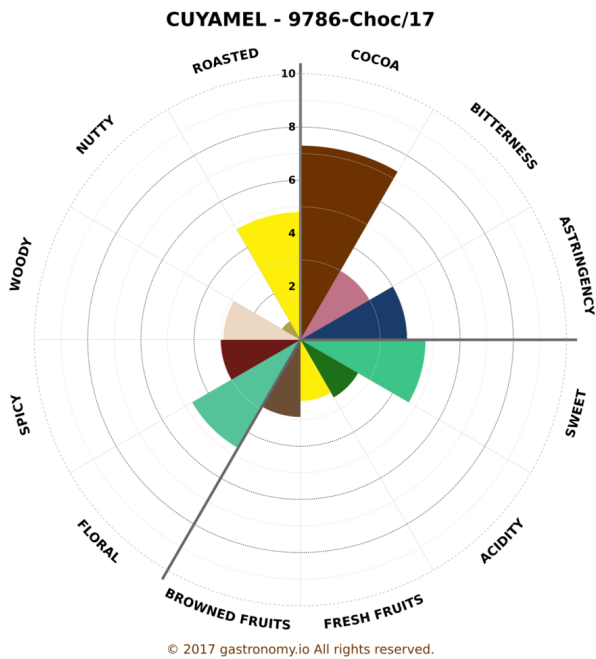




# Cuyamel

This spicy Trinitario cocoa expresses mainly green and leather notes. Once converted into chocolate, the profile gets more complex with a very hoppy spicy character rounded by vanilla and ripe fig notes.



## Quality - Taste Notes



hoppy beer, ripe fig, dark cherry/plum notes,  
vanilla, mushroom



spicy, green, leather notes, earthy, dark wood,  
chocolate

1.40

gr/bean  
Bean size

64%

Well fermented  
beans

20%

Semi fermented  
beans

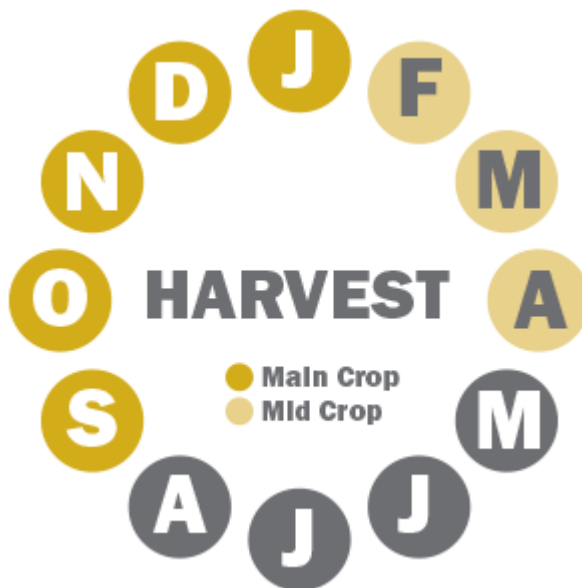
0%

Defects

120°C

25'; 12 µm  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:**

Trinitario blend (20% lilac; 0% white)

**Pulp pre-conditioning:** /

**Fermentation method:**

Cascade-type wooden boxes (330kg)

**Pre-drying:** 48h;

8 cm; solar tunnel

**Drying:** 9-day

sun-drying; open air; wood

## Generals

**Producer:** Asociación de Productores de  
Sistemas Agroforestales de Cacao Orgánico de Olancho  
APROSACAO

**Coordinates:** 14°47'44.4"N 85°37'38.8"W

**Availability:** ~5-8 MT/year

**Contact:**  
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**Phone:** (504) 9435-1355