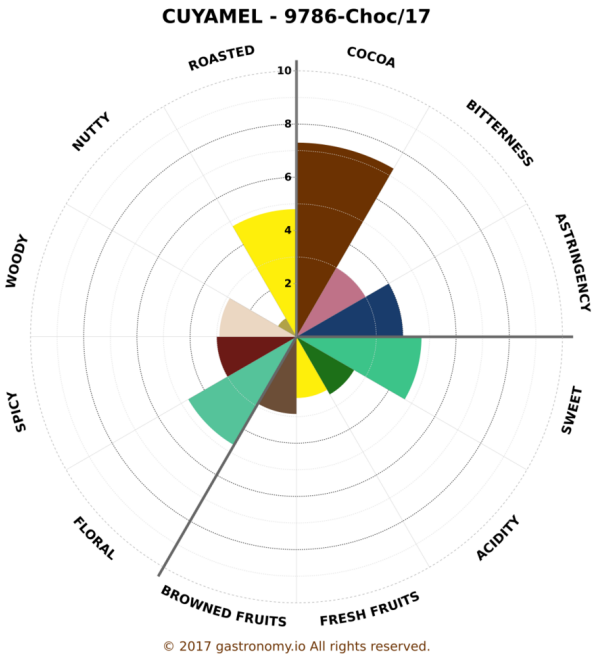
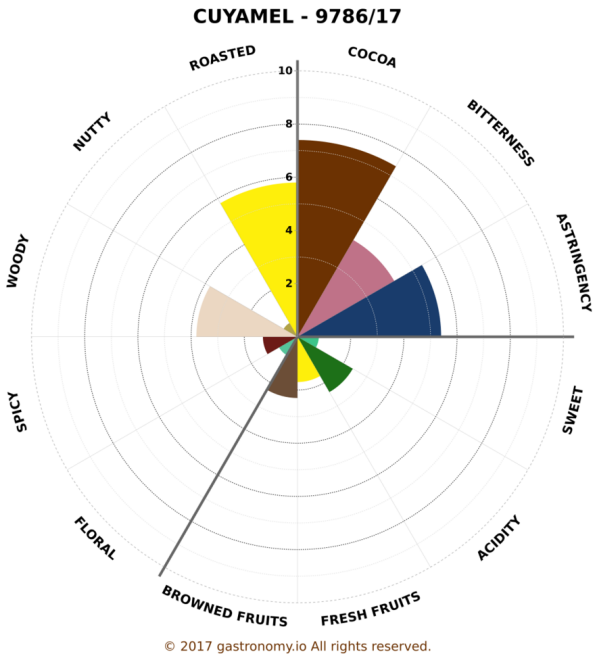


Cuyamel

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.



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Quality - Taste Notes



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



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

1.40	64%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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:
aprosacao@aprocacaho.com, aprosacaohn@yahoo.com
Phone: (504) 9435-1355