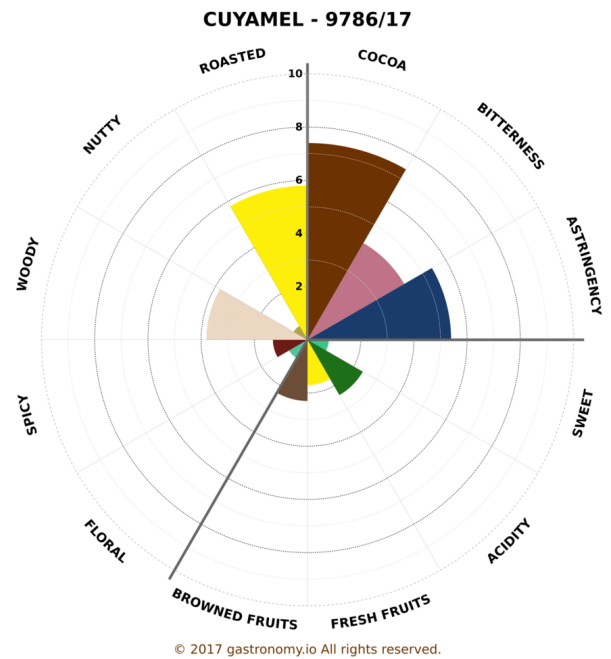
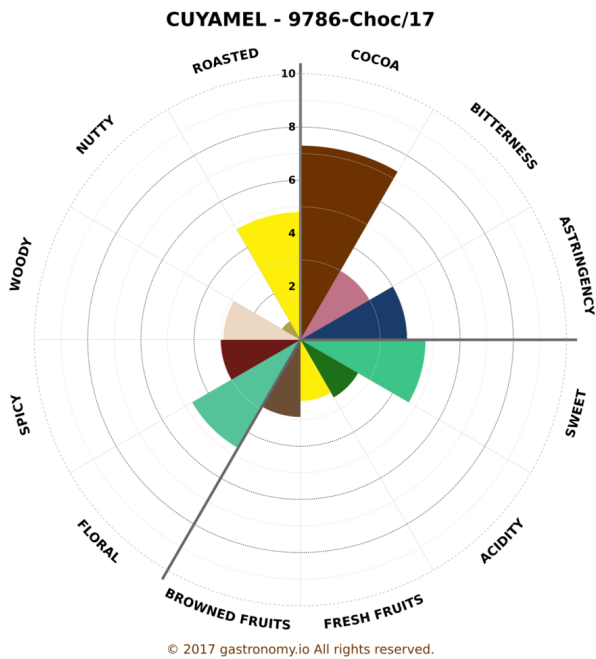




Cuyamel

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: aprosacao@aprocacaho.com, aprosacaohn@yahoo.com

Phone: (504) 9435-1355