



DELICIA

It is no doubt that in the Amazonas of Peru, some of the best gems can be found and here it could not be any different. Playing with different mixing patterns this exceptional regional blend allows for a wide range of flavors, each to be enjoyed at different occasions. **Delicia** is what the name could reveal; very balanced with caramel and almond notes, intense jasmine perfume, and a backbone of dried tropical and fresh fruits count for an exceptional flavor experience.

Quality - Taste Notes



floral, tart cake, vanilla, nuts



caramel, almond, jasmine, dried tropical and fresh fruits

1.47

gr/bean
Bean size

50%

Well fermented
beans

25%

Semi fermented
beans

0%

Defects

120°C

24'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional blend (20% lila; 10% white)

Pulp pre-conditioning: overnight in bags

Fermentation method: cascade-type boxes

Pre-drying: 48h; 8 cm

Drying: 8 days on perforated tables

Generals

Producer: Cooperativa de Servicios Múltiples APROCAM

Coordinates: 05° 39' 25.06" S 78° 29' 50.50" W

Availability: ~100 MT/year

Contact: zuluetavm@gmail.com

Phone: +51 997918570