



# **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

Mùltiples APROCAM

Coordinates:05° 39' 25.06" S 78°

29' 50.50" W

**Availability:** ~100 MT/year **Contact:** zuluetavm@gmail.com

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