



Dulce Rojo

The **Dulce Rojo**, cultivated along the river Rio Dulce, has a well-determined character once it is well processed; the intensity of juicy *blond raisins* mixed with the *sweetness of fresh red fruit jam* release exceptional fruitiness. The *pecan* nut flavor comes at the end to calibrate the *fruit acidity* and give a very long aftertaste alongside with soft lingering astringency.

Quality - Taste Notes



brownie, thyme, dried fruit, balsamic



blond raisins, fresh red fruit jam, pecan nut

1.34

gr/bean
Bean size

54%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

120°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Indio Rojo
(12% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: horizontal
boxes

Pre-drying: /

Drying: 7 days on perforated tables

Generals

Producer: Chocolate Forest Cacao

Coordinates: 15° 33' 12.81" N 88°
37' 39.28" W

Availability: ~12 MT/year

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