



## 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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