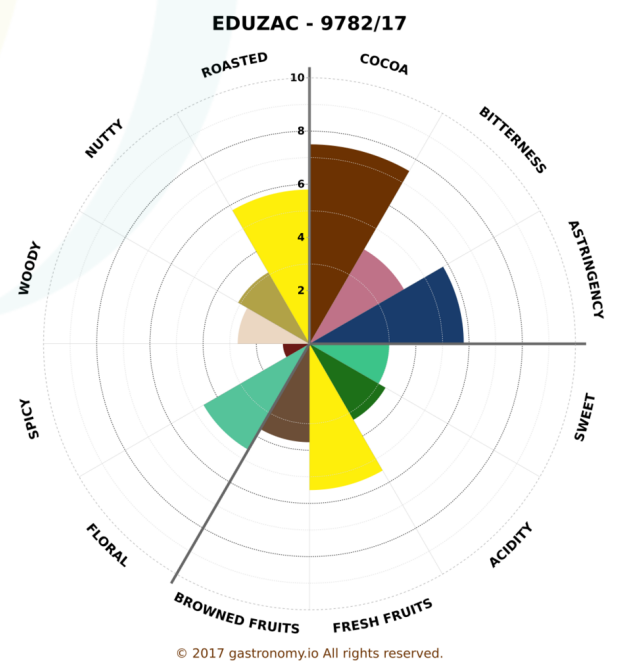
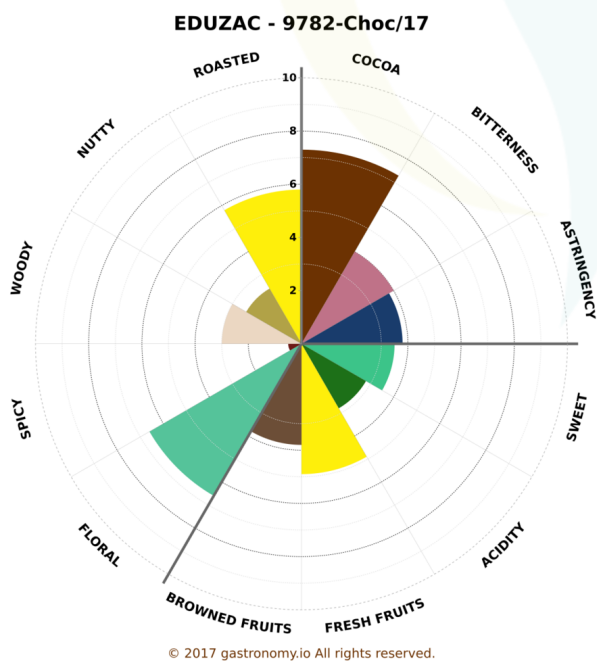




# Eduzac

A Trinitario blend processed under a tailored post-harvest protocol. Its supreme character lays on the intense floral notes of nectar, jasmine, and orange blossoms. The dry herb notes spice up the nutty, honey sweet chocolaty body leaving a pleasant long aftertaste.





## Quality - Taste Notes



brownie, cereals, blossoms, strawberry paste,  
balanced acidity



nectar, jasmine, orange blossoms, dry herb  
notes, nutty, honey

0.96

gr/bean  
Bean size

92%

Well fermented  
beans

2%

Semi fermented  
beans

0%

Defects

120 ° C

25 ' ; 12 µm  
Roasting  
conditions

### Harvest

### Processing

**Varietal composition:**

Trinitario blend (16% lilac; 2% white)

**Pulp pre-conditioning:** 24h;

pulp drainage

**Fermentation method:**

Horizontal wooden boxes (400kg)

**Drying:** 20-day

sun-drying; open air; perforated steel

### Generals

### Location

**Producer:** Finca la  
Concepción  
**Coordinates:** 13°29'35.5"N  
88°31'34.8"W  
**Availability:** ~1-1.5 MT/year  
**Contact:**  
[ezacapa@hotmail.com](mailto:ezacapa@hotmail.com)  
**Phone:** (503) 7841-7870