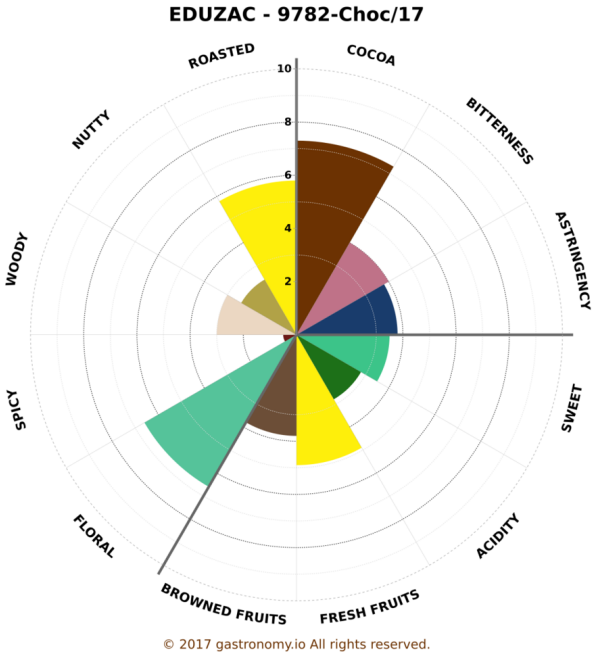
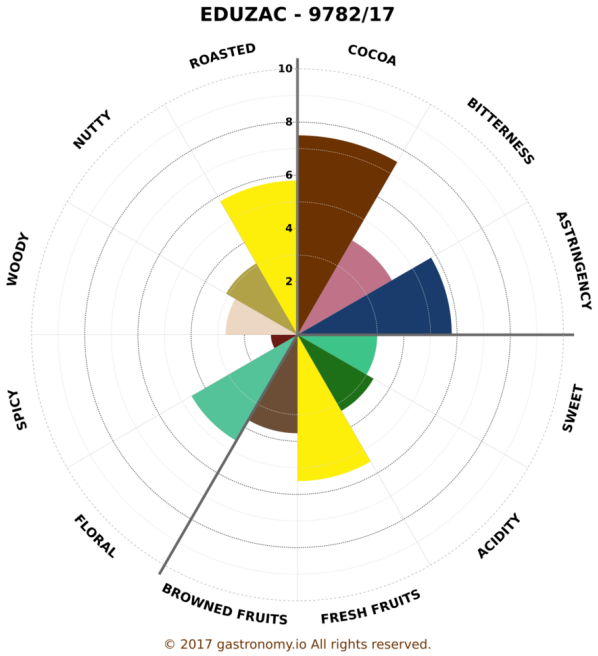


Eduzac

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, balancedn acidity



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

0.96	92%	2%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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

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
Phone: (503) 7841-7870