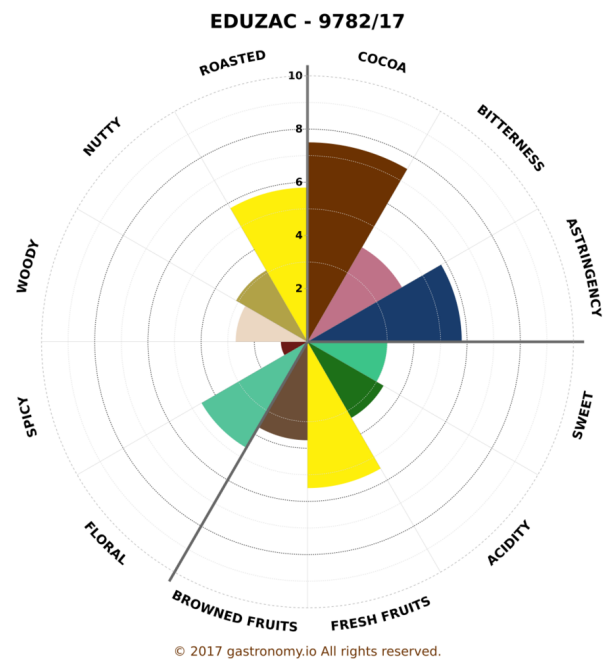
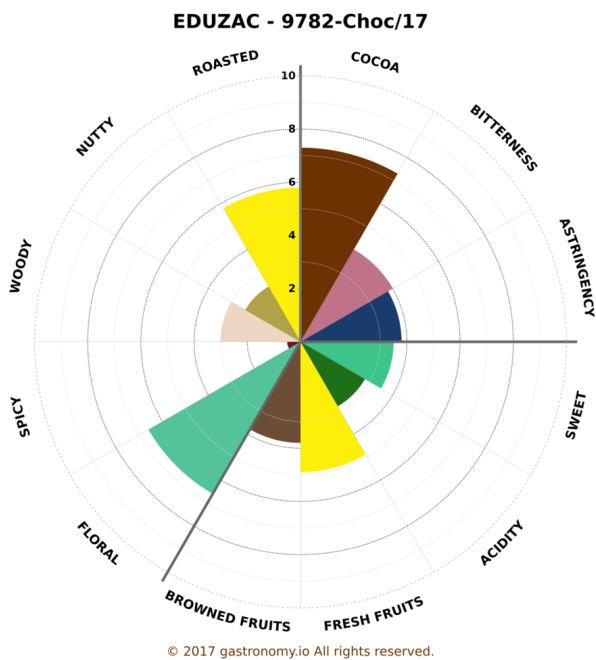




Eduzac

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

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

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