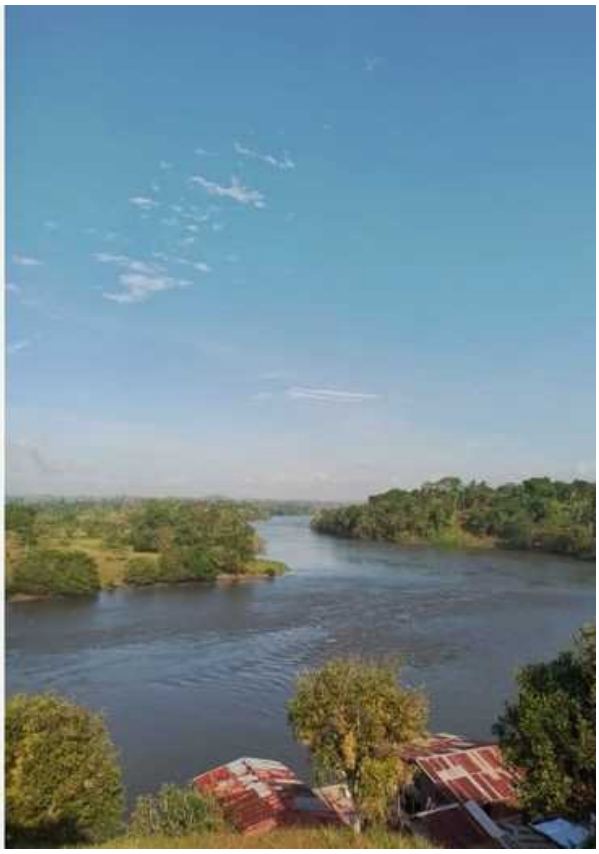


El Castillero

This cocoa grown in a historic region of Nicaragua can impress with the balance of sweet and subtle fruity notes. A fulsome chocolaty taste is harmonically covered by honey, yellow fruit, and molasses notes and has a pleasant licorice, palm date finish.

El Castillero is produced by COODEPROSA Cooperative located El Castillo, a village in the municipality of the same name, in Rio San Juan department. El Castillo village has a 17th century fort (El Castillo de la Inmaculada Concepción del Río San Juan), it was a stronghold for the Spanish in colonial times as it came under siege from the British in the 18th century, it was an important transit point for US steam ships in the 19th century, transporting settlers to California via the San Juan river.





Quality - Taste Notes



cocoa, date, molasses, brown fruit, green apple, peanut



honey, yellow fruit, molasses, licorice, date

1.24	80%	14%	0.1%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25 ’; 12 µm Roasting conditions

Harvest



Processing

Varietal composition: Trinitario blend (30% lilac; 6% white)
Pulp pre-conditioning: /
Fermentation method: Cascade-type wooden boxes (650kg)
Pre-drying: 48h; 10 cm; solar tunnel
Drying: 7-day sun-drying; solar tunnel; wood

Generals

Producer: Cooperativa Multisectorial de Desarrollo Productivo del San Juan COODEPROSA R.L.
Coordinates: 11°00'59.2"N 84°23'57.0"W
Availability: ~8 - 10 MT/year
Contact: coodeprosarl@gmail.com
Phone: (505) 8431-2389