



## 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.





## Quality - Taste Notes



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



honey, yellow fruit, molasses, licorice, date

1.24

gr/bean  
Bean size

80%

Well fermented  
beans

14%

Semi fermented  
beans

0.1%

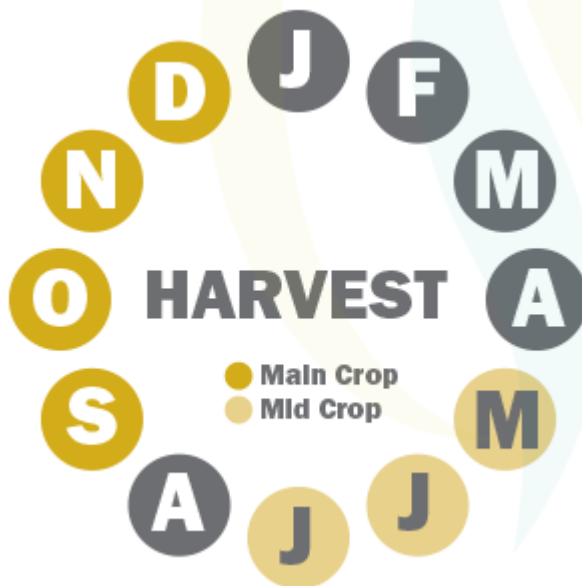
Defects

120 ° C

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:

10 cm; solar tunnel

#### Drying:

sun-drying; solar tunnel; wood

7-day

### Generals

### Location

**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](mailto:coodeprosarl@gmail.com)

**Phone:** (505) 8431-2389