

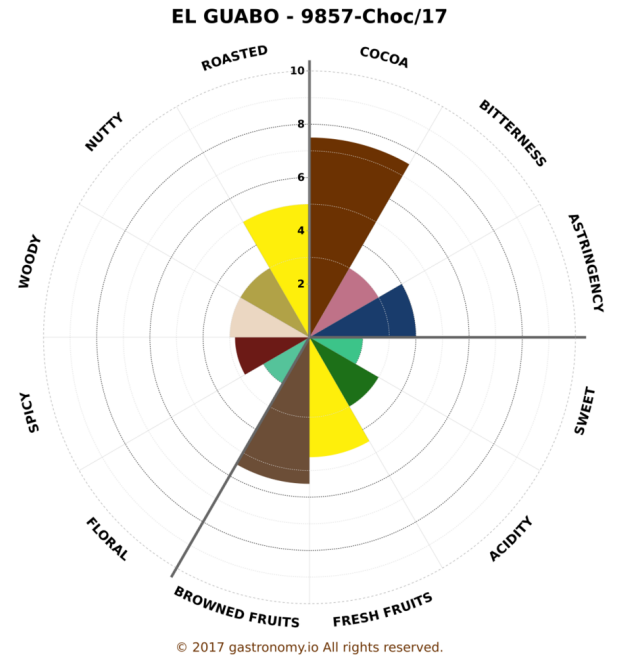
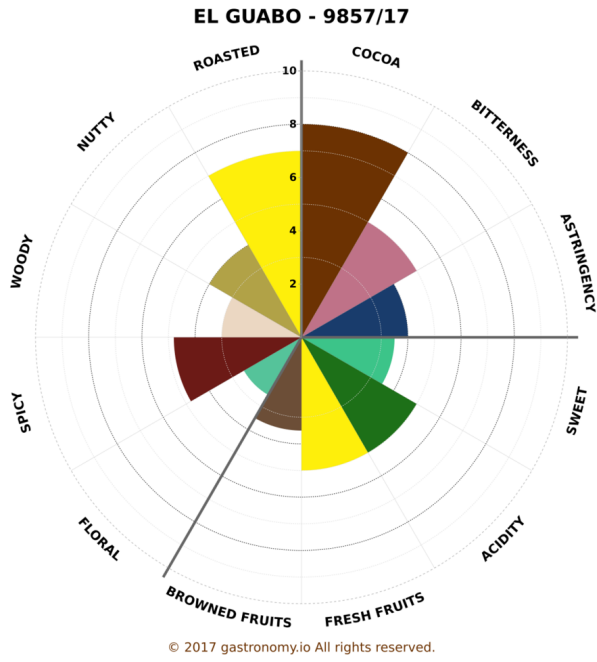


## El Guabo

La Campesina is a cooperative of small cocoa producers in Matiguás, Nicaragua, with more than 500 members in 37 communities. It promotes organic and sustainable production with a focus on the inclusion of women and youth, managing more than 1,500 certified hectares and exporting high-quality cocoa. Nearly 100 women producers actively participate in training and value-added programs.

El Guabo, In high availability, this cocoa adds new flavors on the Nicaraguan cocoa map; hoppy taste of a triple trappist beer with soft dried cranberry notes that has a smooth honey-like chocolaty end. A very balanced profile with the aroma of almond oils.





## Quality - Taste Notes



biscuit/crackers (umami), banana bread, coconut sugar, guava, pistachio



Hoppy (tripel trappist beer), soft dried cranberry acidity notes, honey, chocolate, almond oil

1.51  
gr/bean  
Bean size

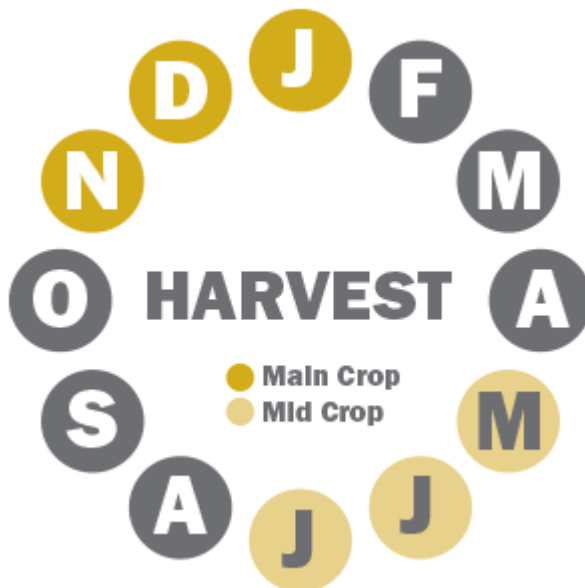
66%  
Well fermented  
beans

16%  
Semi fermented  
beans

0%  
Defects

120°C  
25'; 12 µm  
Roasting  
conditions

### Harvest



### Processing

**Varietal composition:** Trinitario blend (4% lilac; 0% white)  
**Fermentation method:** Cascade-type wooden boxes (454 kg)  
**Pre-drying:** 48h; 10 cm; solar tunnel  
**Drying:** 9-day sun-drying; solar tunnel; wooden trays

### Generals

**Producer:** La Campesina Multisector Cacao Cooperative  
**Coordinates:** 13°01'36.3"N 85°22'04.3"W  
**Availability:** ~50 MT/year  
**Contact:** info@cooperativacampesina.com  
**Phone:** (505) 2778-1055