

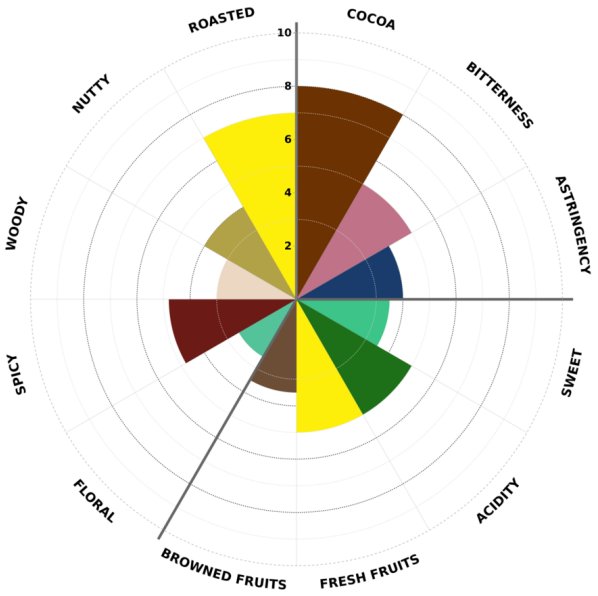
El Guabo

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.

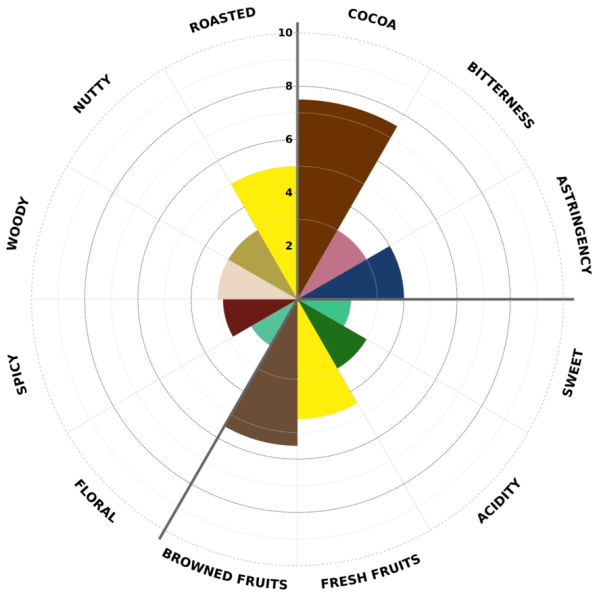


EL GUABO - 9857/17



© 2017 gastronomy.io All rights reserved.

EL GUABO - 9857-Choc/17



© 2017 gastronomy.io All rights reserved.

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	66%	16%	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 (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@cooperativalacampesina.com
Phone: (505) 2778-1055