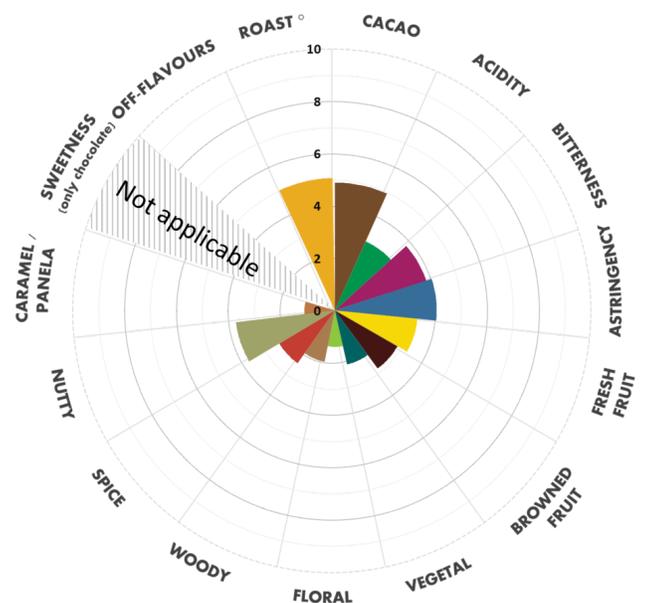
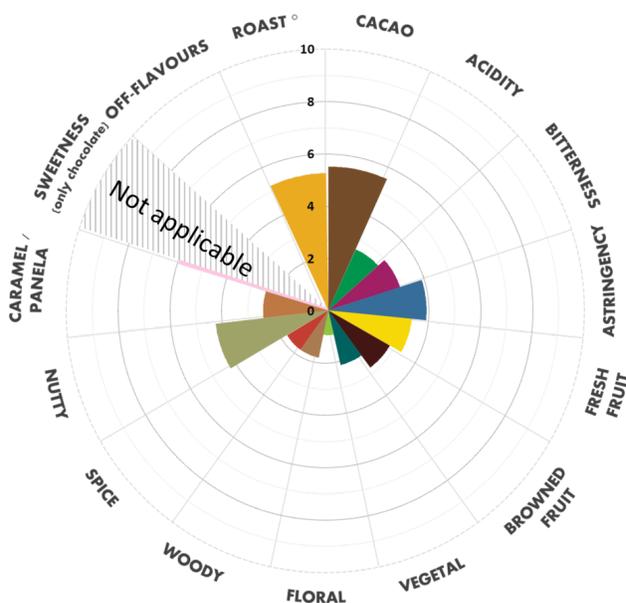




# Entre Montañas

Exceptionally for the origin, **Entre Montañas** is processed on coop-level. Probably the most diverse genetic pool with cocoas of unique characteristics come to blend. Toasted bread, tamarind, and aromatic allspice are the dominant flavors in liquor while in chocolate the nutty character is boosted; walnut liqueur, mokka, brownie add on the spicy character.



## Quality - Taste Notes



spicy, walnut liqueur, mocha, brownie, brown fruit, apple waffle, caramel, nuts



Toasted bread, tamarind, aromatic allspice

1.20  
gr/bean  
Bean size

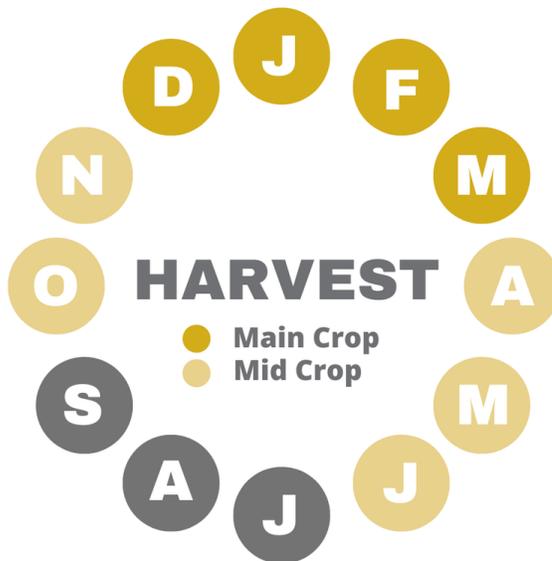
30%  
Well fermented  
beans

30%  
Semi fermented  
beans

25%  
Defects

120,  
25"  
-; -  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:** Blend of hybrids and clones (20% white; 25% lila)  
**Pulp pre-conditioning:** -  
**Fermentation method:** cascade-type boxes  
**Pre-drying:** 24h; 6 cm  
**Drying:** 6 days

## Generals

**Producer:** CACAHUATL  
**Coordinates:**  
**Availability:** ~8 MT/year  
**Contact:** 185sergio@gmail.com  
**Phone:**