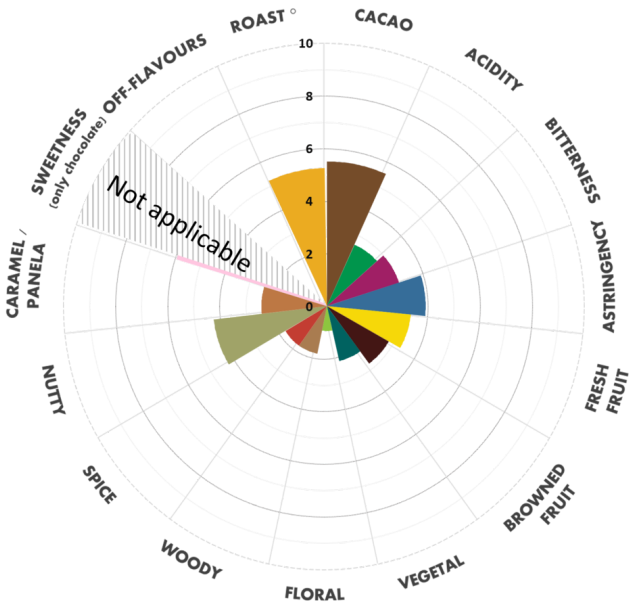
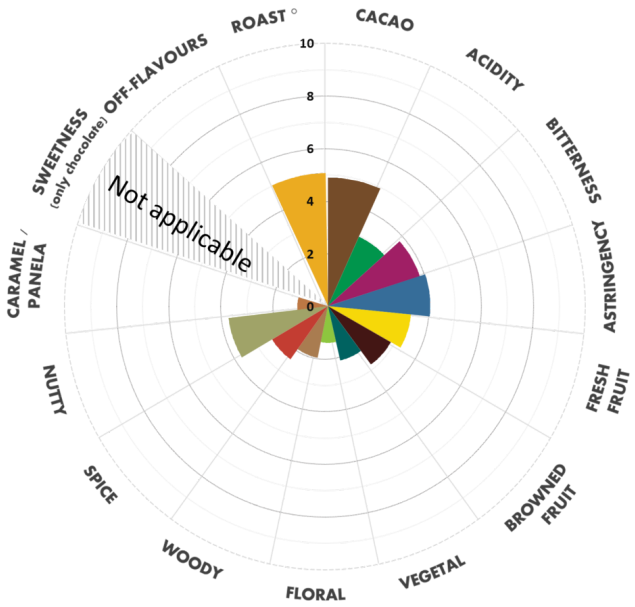


Entre Montañas

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



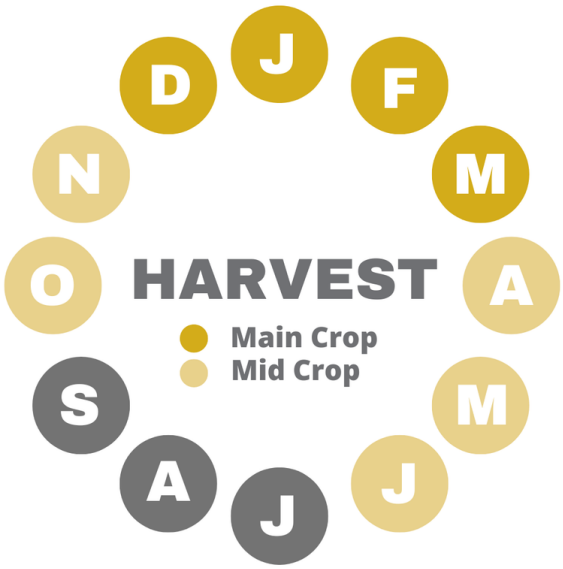
spicy, walnut liqueur, mocha, brownie, brown fruit, apple waffle, caramel, nuts



Toasted bread, tamarind, aromatic allspice

1.20	30%	30%	25%	120, 25"
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	-; - 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: