



## Gran Blanco

A classic Peruvian gem processed under the in-house practices has a recognizable profile. The marshmallow sweetness comes at first and as dark profile strong white wine and apple flavors are perceived while in chocolate Gran Blanco is very playful, complex, and dynamic as aged rum and cognac with nectarine fruitiness though with moderate chocolate base.

## Quality - Taste Notes



aged rum, cognac with nectarine fruitiness,  
moderate chocolate



marshmallow, strong white wine, apple

1.00

gr/bean  
Bean size

55%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

120°C

20'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Piura Blanco  
(5% lila; 65% white)

**Pulp pre-conditioning:** pre-  
drained for 12 hours

**Fermentation method:** horizontal  
boxes

**Pre-drying:** 24 hours 8 - 10 cm

**Drying:** 7 days

## Generals

**Producer:** Norandino

**Coordinates:** 05° 11' 35.45" S 80° 37'  
22.94" W

**Availability:** ~50 MT/year

**Contact:** cacao@coopnorandino.com.pe

**Phone:** +51 969 918 270