



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 rhum and cognac with nectarine fruitiness though with moderate chocolate base.

Quality - Taste Notes



aged rhum, 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

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