

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 20% Semi fermented 0% Defects 120°C 20'; -Roasting conditions

Harvest

Processing

Varietal composition: Piura Blanco (5% lila; 65% white) Pulp pre-conditioning: predrained 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