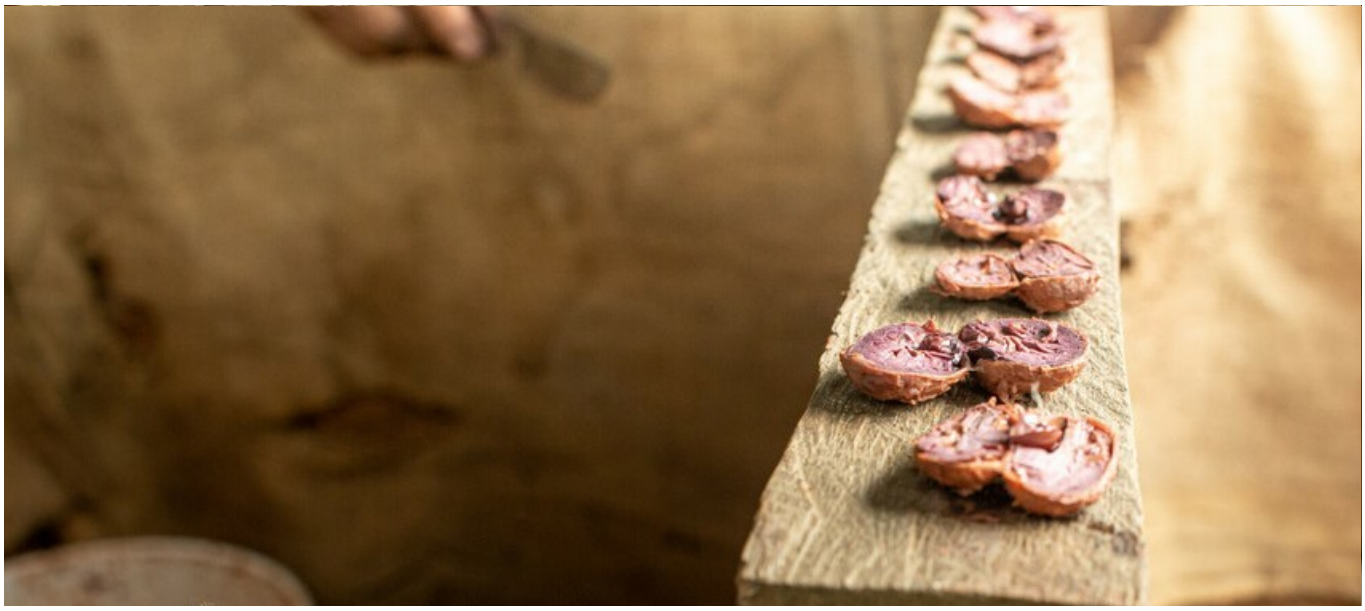


Gran Blanco

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	55%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
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