



Gualipe

Gualipe is the rising star where CCN51 returns to be fermented in cascade-type boxes and along with some additional pre- and post-fermentation practices the underestimated clone gives mellow and well-balanced notes of ripe *tropical fruit* and *roasted hazelnuts* with better pronounced *flowery fragrant*. It turns out to be highly appreciated as chocolate.

Quality - Taste Notes



chocolatey, pineapple, starfruit, mango, floral,
hazelnut



moderate cocoa, sesame, resinous, roasted
hazelnut, ripe tropical fruit

1.48

gr/bean
Bean size

52%

Well fermented
beans

32%

Semi fermented
beans

0%

Defects

130

8' / 120; 13'
Roasting
conditions

Harvest

Processing

Varietal composition: CCN-51
(30% lila; 16% white)

Pulp pre-conditioning: overnight
extended on perforated beds

Fermentation method: cascade-
type boxes

Pre-drying: 48h; 10 cm

Drying: 8 days on concrete

Generals

Producer: CHOCOBEN

Coordinates: 02° 27' 21.73" S 79° 36' 06.86" W

Availability: ~200 MT/year

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