

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	52%	32%	0%	130
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
Contact: chocobenyproductoresasociados@gmail.com
Phone: +593 990268316