



## 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

**Contact:** chocobenproductoresasociados@gmail.com

**Phone:** +593 990268316