



## ICBOLAY

A classic Lachuá blend comes in harmony with newly introduced pre-fermentation practices. **Icbolay** is a very balanced complex cocoa; *deeply chocolaty* but with *full wild cherry and pear* flavor, *herbal notes of fresh lemongrass*, and *tobacco earthiness* giving a long-lasting experience. The *bright citrusy* flavors are more expressed in the chocolate.

## Quality - Taste Notes



bright, citrus, cherry wine, light grassy, creamy



chocolatey, wild cherry, pear, fresh lemongrass, tobacco earthiness

1.48  
gr/bean  
Bean size

50%  
Well fermented  
beans

20%  
Semi fermented  
beans

0%  
Defects

120°C  
25'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Regional blend (25% lila; 8% white)

**Pulp pre-conditioning:** overnight extended on perforated beds 10 cm

**Fermentation method:** horizontal boxes

**Pre-drying:** 24h; 10 cm

**Drying:** 7 days on wooden beds

## Generals

**Producer:**Asociacion de Desarrollo Integral Rocja Pomtila ASODIRP

**Coordinates:**15° 51' 48.39" N 90° 37' 01.99" W

**Availability:** ~12 MT/year

**Contact:**

**Phone:**