



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:

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