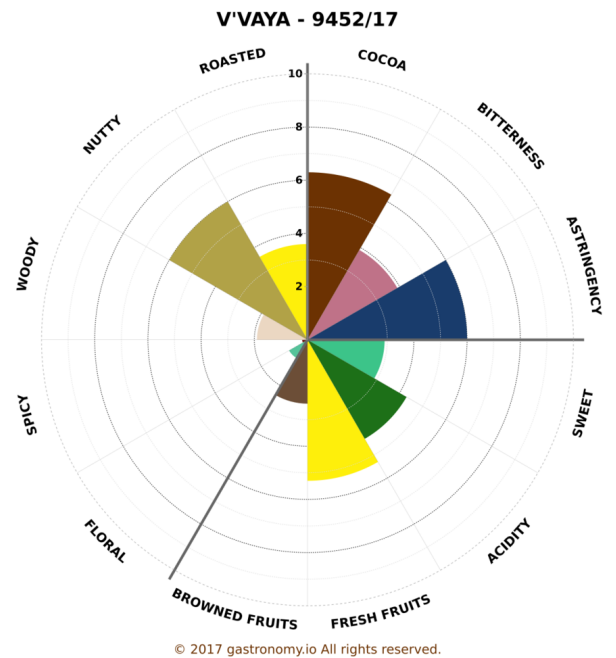
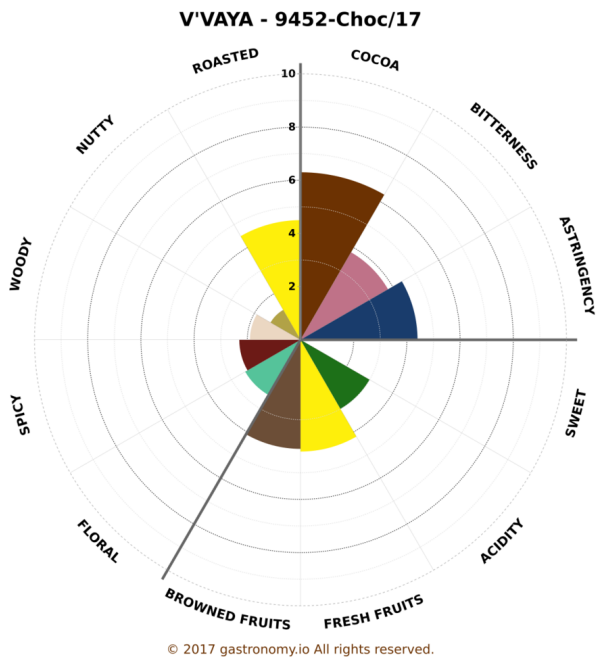




V'vaya

Available in big volumes, this organic Trinitario blend comes in 2 versions, expressing the impact of a single different post-harvest parameter: drying duration. When this cocoa is processed during the dry season (V'Vaya) it releases sharp fruitiness of forest berries with citric notes and powerful tannins, while long drying (I'Vaya) allows for nutty and herbal flavors of anise and earl grey tea with mature berry and woody notes.



Quality - Taste Notes



red wine, coconut sugar, orange, raisins,
cherry, herbal hints



forest berries with citric notes, tannins,
pineapple

1.40

gr/bean
Bean size

48%

Well fermented
beans

22%

Semi fermented
beans

0%

Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest



Processing

Varietal composition:

Trinitario blend (10% lilac; 2% white)

Fermentation method:

Horizontal wooden boxes (1,200kg)

Pre-drying:

48h; 10 cm; under transparent sheets

Drying:

6-day sun-drying; solar tunnel; perforated steel

Generals

Producer: Coop. de Servicio Agroforestal y de Comercialización de Cacao CACAONICA R.L.

Availability: 50 MT/year (Apróx.)

Contact: cacaonica.orgánico@yahoo.com, cacaonica.com.ni

Phone: (505) 5768-8495

Certification: Símbolo de Pequeños Productores de Comercio Justo (SPP)