

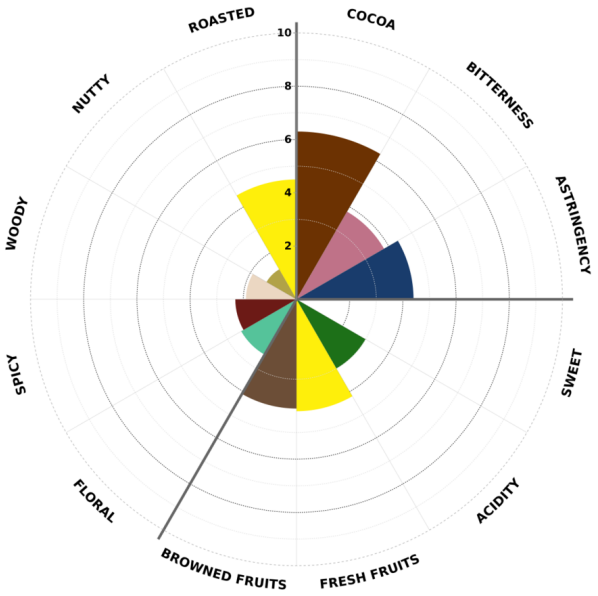
V’vaya & I'Vaya

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.

The CACAONICA RL cooperative, located in the beautiful Waslala region on Nicaragua's northern Caribbean coast, is much more than a group of cacao producers. It is an example of how dedication, collaboration, and effort can transform entire communities.

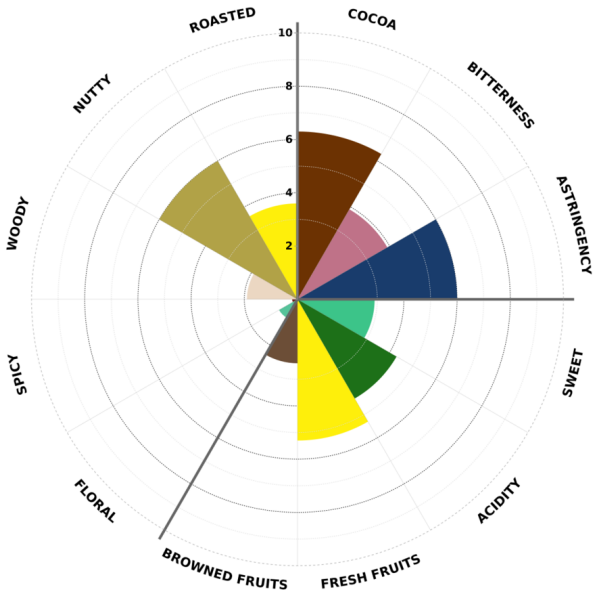
Since its founding in 2000, CACAONICA has been a pillar in the lives of hundreds of local farmers. With 369 certified producers, the cooperative has established itself as a benchmark in cacao production under agroforestry systems, which is the main sector they serve.

V'VAYA - 9452-Choc/17



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Quality - Taste Notes



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



forest berries with citric notes, tannins, pineapple

1.40	48%	22%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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:
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Phone: (505) 5768-8495
Certification: Símbolo de Pequeños Productores de Comercio Justo (SPP)