

KALL KAKAO

Not far from legendary Machu Picchu, the famous Chuncho cocoa with the cherished small-sized beans is grown and cultivated with care. The careful post-harvest processing permits for a very balanced expression with woody cognac sweetness, strong cinnamon notes ending up with sweet fruity wine and toffee flavours.

The perfume of vanilla and freshly brewed green tea add to the flavour experience feeling like sipping on a hot cocoa beverage with the Incas.

Quality - Taste Notes



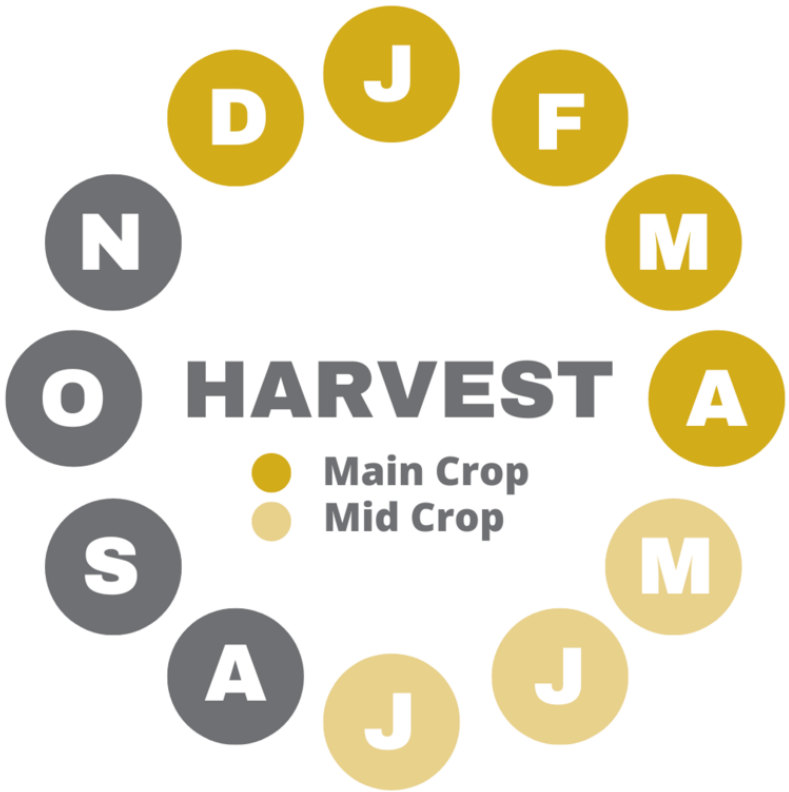
almonds, creamy, orange blossom, peach, toffee



woody cognac sweetness, cinnamon, sweet fruity wine, toffee, green tea, vanilla

0.95	56%	16%	0%	112°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	22'; - Roasting conditions

Harvest



Processing

Varietal composition: Chuncho (30% lila; 0% white)
Pulp pre-conditioning: /
Fermentation method: cascade-type boxes
Pre-drying: 24h; 6 cm
Drying: 6 days on wooden tables

Generals

Producer:COOPERATIVA AGRARIA CAFETALERA ALTO URUBAMBA
Coordinates:12° 52' 09.13" S 72° 41' 47.17" W
Availability: ~25 MT/year
Contact:
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