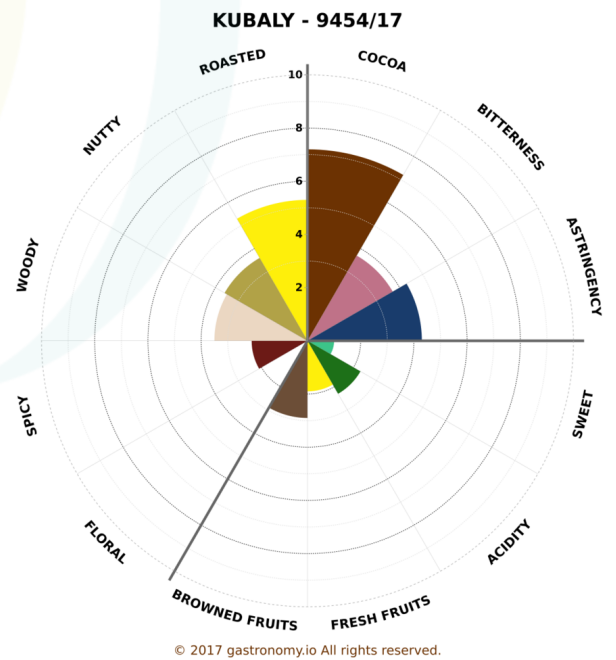
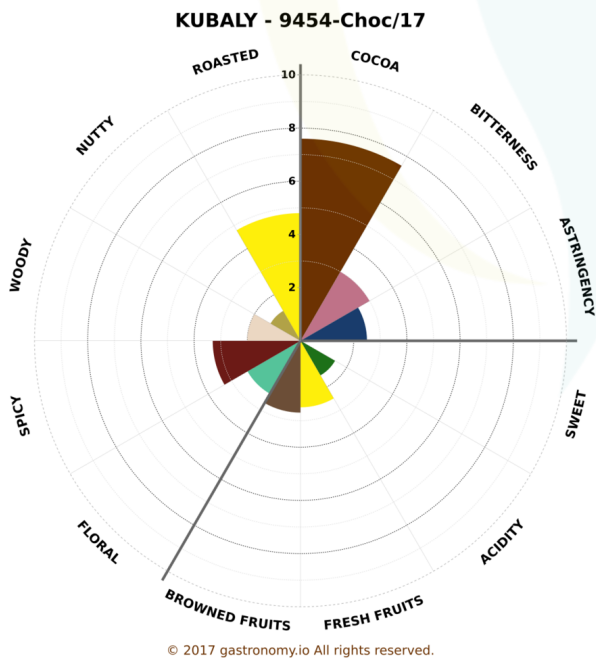




Kubaly

It's a spicy experience





Quality - Taste Notes



chocomouse, instant cocoa powder, brown
dried fruit hints, vanilla



nutty, pepper, cereals, dried fruit hints, woody

1.10

gr/bean
Bean size

72%

Well fermented
beans

20%

Semi fermented
beans

0 - 2 %

Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest

Processing



Varietal composition: Trinitario blend (22% lilac; 6% white)
Pulp pre-conditioning: /
Fermentation method: Horizontal wooden boxes (1,200kg)
Pre-drying: 48h; 13 cm; under transparent sheets
Drying: 8-day sun-drying; solar tunnel; wood

Generals

Location



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

Coordinates: 13°19'58.8"N 85°22'14.0"W

Availability: ~20 MT/year

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

Phone: (505) 5768-8495

Certification: Sello pequeños productores de comercio justo

