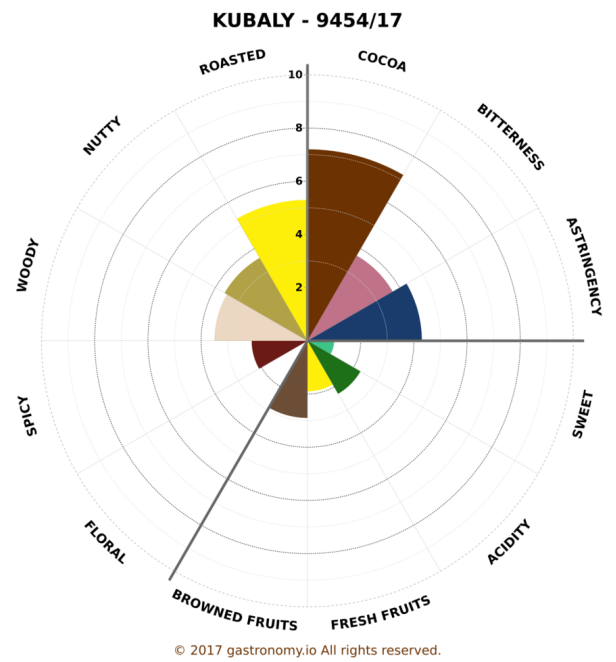
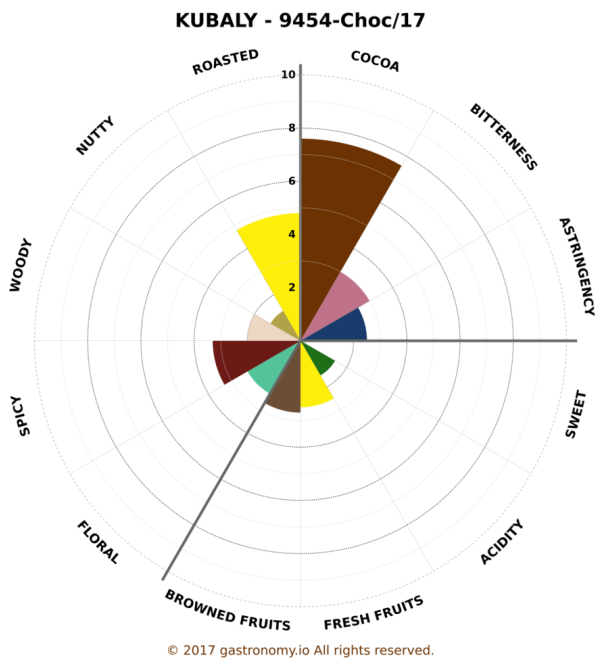




# Kubaly

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

**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](mailto:cacaonica.organico@yahoo.com), [cacaonica.com.ni](http://cacaonica.com.ni)

**Phone:** (505) 5768-8495

**Certification:** Sello pequeños productores de comercio justo

