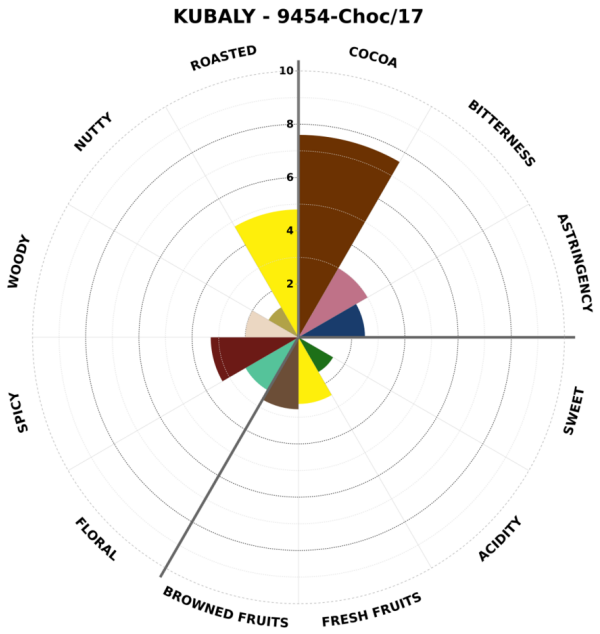


Kubaly

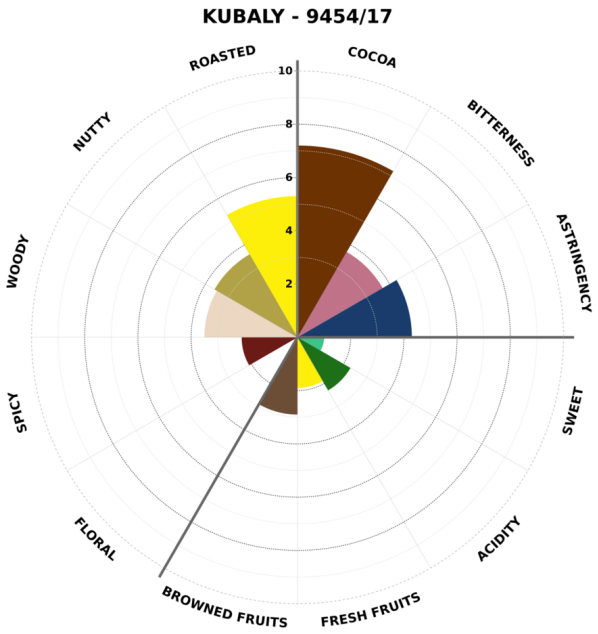
The CACAONICA RL cooperative, located in the beautiful Waslala region on Nicaragua's northern Caribbean coast, is much more than a group of cacao producers. It is an example of how dedication, collaboration, and effort can transform entire communities.

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.

The Kubaly flavor profile stands out for its cacao notes and is a spicy experience.



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Quality - Taste Notes



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



nutty, pepper, cereals, dried fruit hints, woody

1.10	72%	20%	0 - 2 %	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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, cacaonica.com.ni
Phone: (505) 5768-8495
Certification: Sello pequeños productores de comercio justo