



## La Herencia

While trying to empower local farmers to strive for better practices, **La Abundancia** and **La Herencia** is the first intention in the respective communities for centralized post-harvest handling of CCN51 in wooden boxes. They both come with medium level of fermentation maintaining an *artichoke* note with some *winey acidity and light floral notes*.

## Quality - Taste Notes



tannic, light floral, green herbs



artichoke, winey acidity, light floral

**1.50**  
gr/bean  
Bean size

**40%**  
Well fermented  
beans

**28%**  
Semi fermented  
beans

**0%**  
Defects

**130**  
7' / 120; 13'  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** CCN-51  
(20% lila; 8% white)

**Pulp pre-conditioning:** overnight  
extended on perforated beds

**Fermentation method:** horizontal  
boxes

**Pre-drying:** /

**Drying:** 8 days on perforated beds

## Generals

**Producer:** Asociación Puerto Limón

**Coordinates:** 00° 22' 06.15" S 79°  
21' 00.00" W

**Availability:** ~200 MT/year

**Contact:**

**Phone:**