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	40%	28%	0%	130
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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: