



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

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: