



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: