



LAGUNAS

It is no doubt that in the Amazonas of Peru some of the best gems can be found and here it could not be any different. Playing with different mixing patterns this exceptional regional blend allows for a wide range of flavors, each to be enjoyed at different occasions.

Lagunas is closer to the traditional practices and gives in first sight *cocoa powder with vanilla* profile with *sweet vegetal balsamic acidity* with full *fragrance of oak barrel-aged rum*.

Quality - Taste Notes



mint, stewed fruit, whisky, molasses, hazelnut



cocoa powder, vanilla, sweet vegetal, balsamic acidity, barrel-aged rum

1.62

gr/bean
Bean size

52%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

120°C

24'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional blend (30% lila; 12% white)

Pulp pre-conditioning: /

Fermentation method: cascade-type boxes

Pre-drying: 48h; 8 cm

Drying: 8 days on perforated tables

Generals

Producer: Cooperativa de Servicios Múltiples APROCAM

Coordinates: 05° 45' 25.06" S 78° 29' 50.50" W

Availability: ~100 MT/year

Contact: zulletavm@gmail.com

Phone: +51 997918570