



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

120oC

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

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