



## 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 rhum.*

## Quality - Taste Notes



mint, stewed fruit, whisky, molasses, hazelnut



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

**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:** zuluetavm@gmail.com

**Phone:** +51 997918570