

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	52%	28%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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 Mùltiples APROCAM
Coordinates:05° 45' 25.06" S 78° 29' 50.50" W
Availability: ~100 MT/year
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