

Las Minas

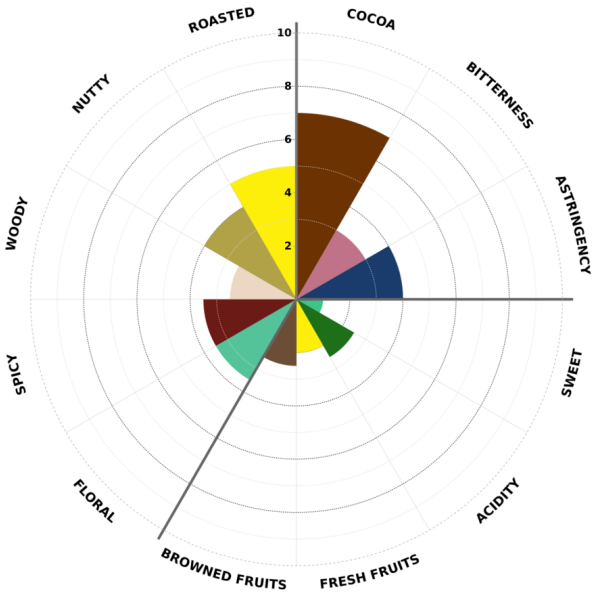
From the municipality of Rosita, you can enjoy Las Minas, a cocoa with a black pepper flavor and tannin characteristics.

This flavor profile was developed by COMUCOR, a cacao growers' organization in the municipality of Rosita, which began in 2006 and was formally established in 2007. Its members are producers who have implemented organic farming techniques and practices, especially the use of mulches, since 1995. Throughout this time, they have stood out as promoters of initiatives to foster a different kind of agriculture in this fragile and delicate area of Nicaragua's humid tropics.

Rosita grew as a town in the 1940s, when mining and copper ore extraction began. Extraction ceased in 1975 with the fall in the price of this metal. After the mine was nationalized in 1979, it was abandoned and completely dismantled in 1982. As the municipality is multiethnic (Sumo, Miskito, Creole, and Mestizo), each ethnic group has its own festivals, which are celebrated primarily in rural communities, maintaining the customs of their ancestors.

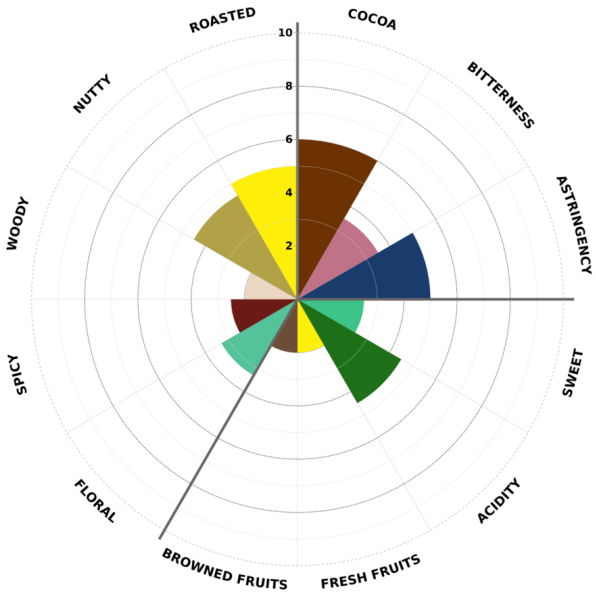
Typical foods include wabul (made with plantains, yuca, or quequisque) and buña (made with pihibaye, yuca, and seasonal fruits).

LAS MINAS - 9853-Choc/17



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Quality - Taste Notes



spice bread, rose, peppermint, sparkling, green bell pepper, condensed milk



yogurt, espresso, salty, white grapes, cocoa, pepper, geranium

1.63	60	20	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25 ’; 12 µm Roasting conditions

Harvest



Processing

Varietal composition: Trinitario blend (24% lilac; 8% white)
Pulp pre-conditioning: /
Fermentation method: Horizontal wooden boxes (250 kg)
Pre-drying: 48h; 8 cm; solar tunnel
Drying: 7-day sun-drying; solar tunnel; wooden trays

Generals

Producer: Cooperativa Multisectorial De Cacaoteros Orgánicos COMUCOR R.L.
Coordinates: 13°55'37.8"N 84°24'12.6"W
Availability: ~5 MT/year
Contact: comucor@gmail.com
Phone: (505) 7877-2822