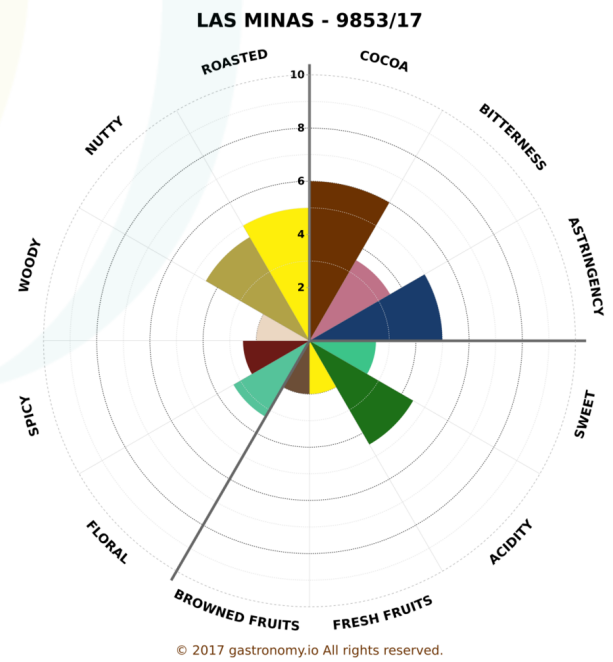
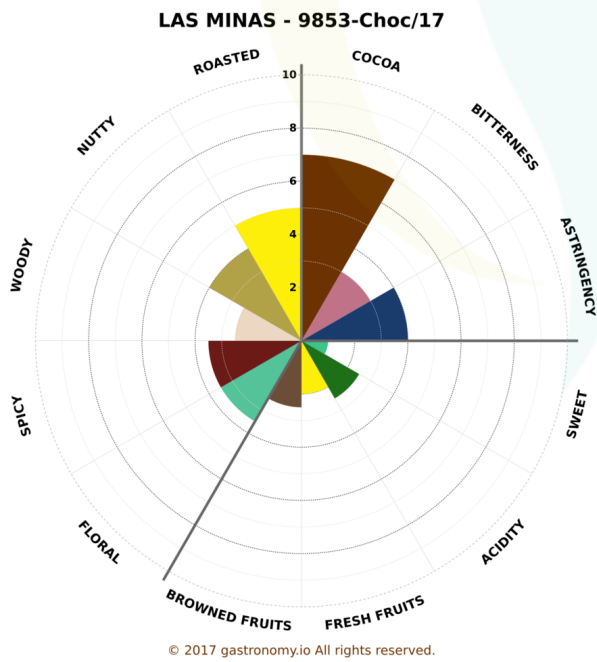




Las Minas

You can have Las Minas, the black pepper-flavor cocoa





Quality - Taste Notes



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



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

1.63

gr/bean
Bean size

60

Well fermented
beans

20

Semi fermented
beans

0%

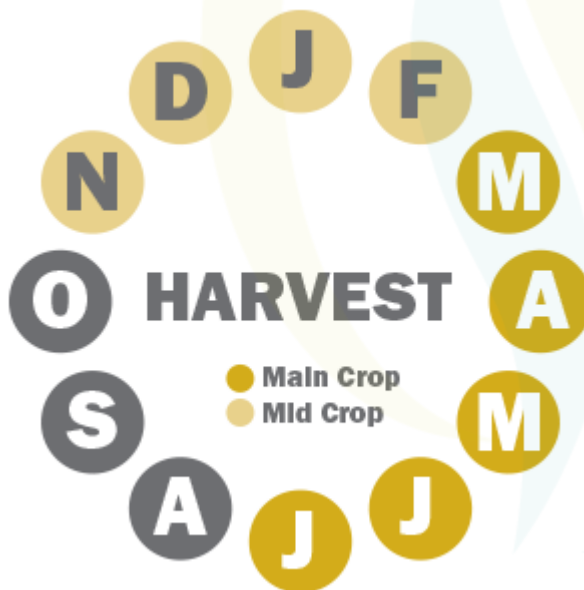
Defects

120 ° C

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

Location

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