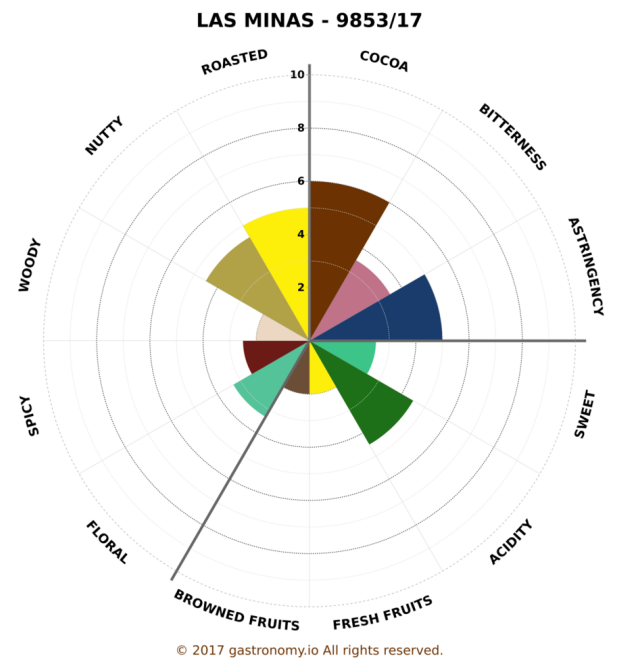
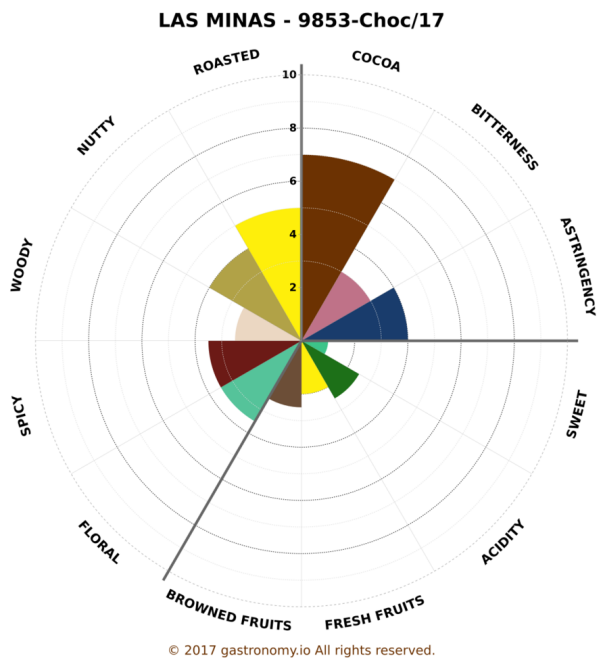




Las Minas

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

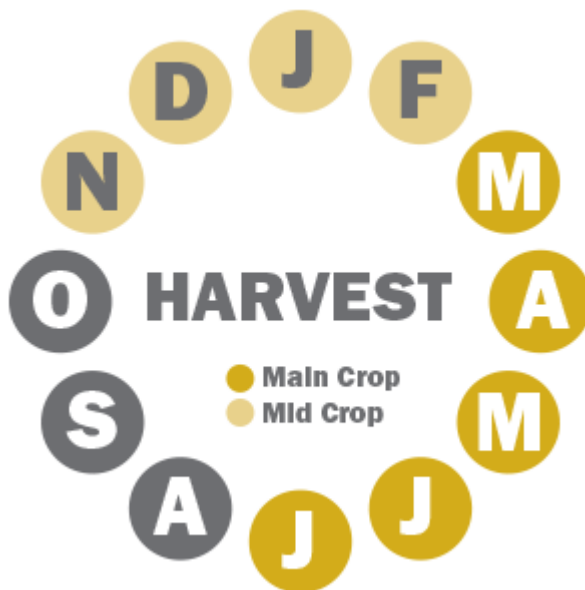
60
Well fermented
beans

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

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