



Laurel

Laurel & Cedrela let us travel once again through the cloud forests of Nicaragua. These 2 regional blends bring together a mix of native and recently-introduced clones. Slow drying is standard in these humid communities. An additional interesting element is the carbon-neutral cocoa production by both centres adding to the environmental-friendly fingerprint. **Laurel** cocoa has almost that laurel woody aroma! Whisky-barrel notes, soloton-like perfume and intense spiciness when worked pure always with good chocolate body. **Cedrela** has a deep dough-like flavour, hints of wet forest, cumin and liquorice and the chocolate has caramel body with must pudding and dry cranberry notes.

Quality - Taste Notes



chocolatey, must pudding, dry cranberry



dough-like, hints of wet forest, cumin, liquorice

1.21

gr/bean
Bean size

68%

Well fermented
beans

24%

Semi fermented
beans

0%

Defects

130°C

18'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional blend (32% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: horizontal boxes

Pre-drying: 24h; 10 cm

Drying: 9 days on wooden tables

Generals

Producer: Microfinanciera Pueblos en Acción Comunitaria, Sociedad Anónima (PAC,S.A.)

Coordinates: 13° 30' 42.99" N 85° 28' 03.00" W

Availability: ~25 MT/year

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