



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

130oC

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

CORUS

Producer:Asociación Pueblos en Acción Comunitaria APAC

Coordinates:13° 38' 29.00" N 85° 39' 16.99" W

Availability: ~25 MT/year

Contact: dcastro@apac.org.ni

Phone: +505 8540 8332