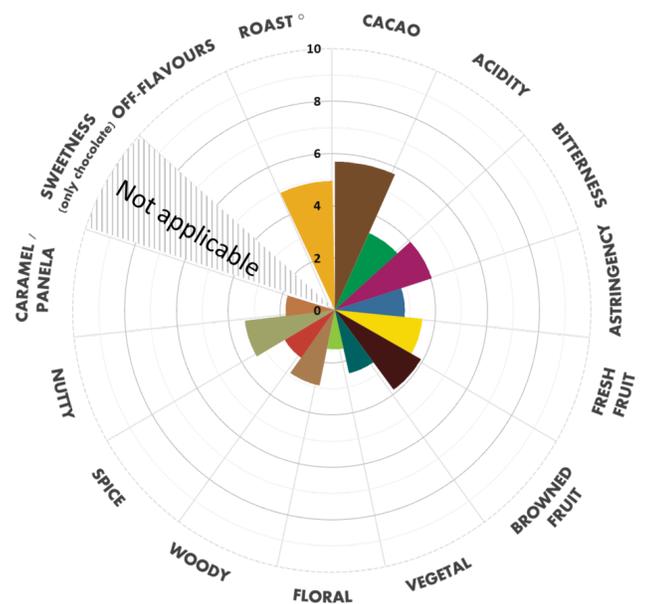
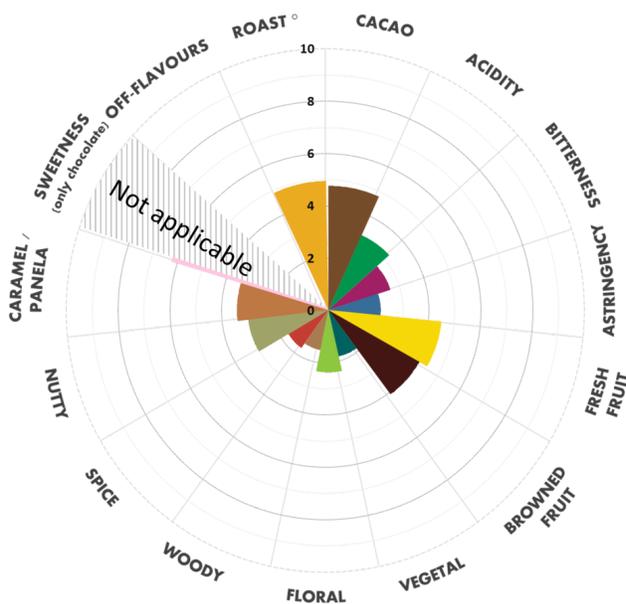




# Lenca Teca

Working with unidentified old genetics is where the fun starts. Fermented in moderate volume, **Lenca Teca** brings an unusual flavor twist for El Salvador. Malty, whisky barrel woody notes, browned fruit, thyme, and nutmeg are the warm elements for this cocoa. The complexity increases in chocolate, with vanilla, acacia honey, and banana-blueberry muffin notes being perceived along the way. Delicate forest chamomile, pine resin and coconut flesh develop towards the end. Overall, a cocoa to be appreciated by many!



## Quality - Taste Notes



caramelized apple, sweet plantain, cotton candy, cocoa, pecan nuts



walnut, dark wood, fig, spice, resin, vegetal

1.10

gr/bean  
Bean size

50%

Well fermented  
beans

30%

Semi fermented  
beans

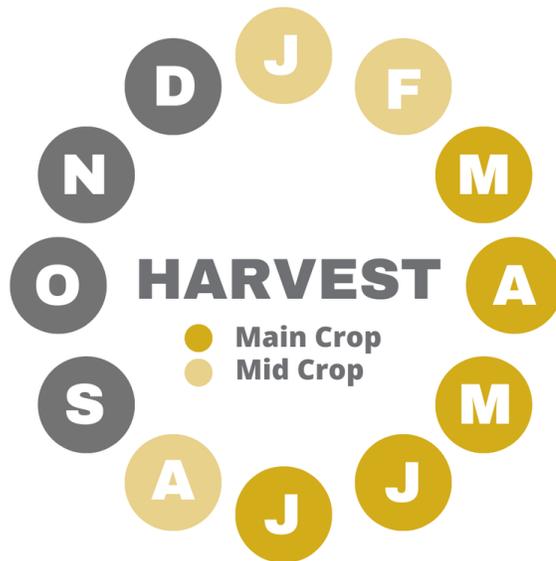
35%

Defects

120

20'; -  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:** Blend of hybrids (15% white, 20% lilac)  
**Pulp preconditioning:** overnight in buckets  
**Fermentation method:** cascade-type boxes  
**Pre-drying:** 24h; 5 cm  
**Drying:** 7 days

## Generals

**Producer:** Gracicia Cafe - Finca Los Angeles  
**Coordinates:**  
**Availability:** ~1.5 MT/year  
**Contact:** francisco18\_7@icloud.com  
**Phone:**