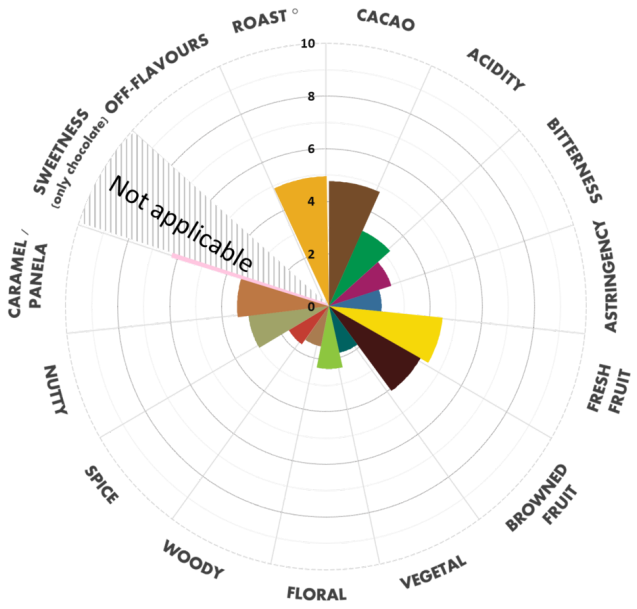
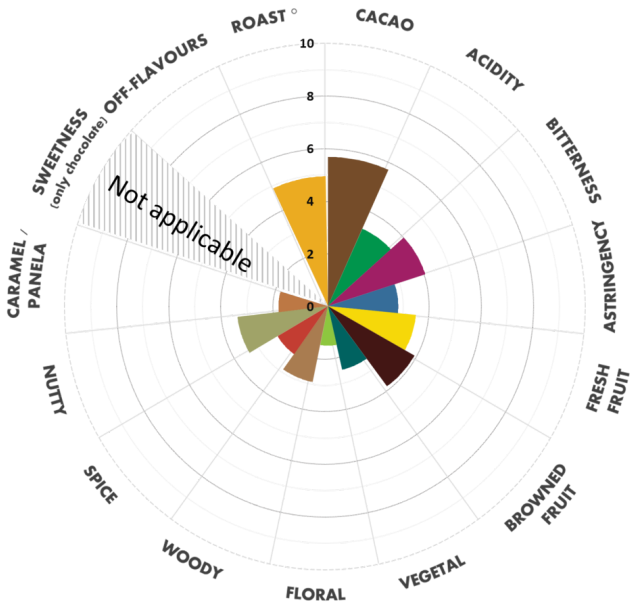


Lenca Teca

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



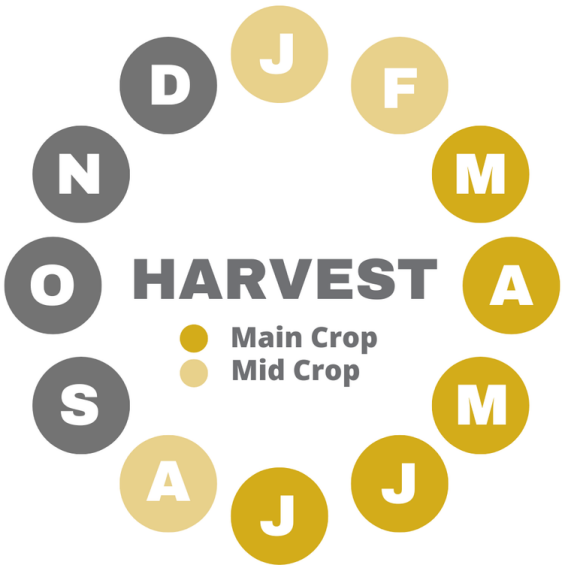
caramelized apple, sweet plantain, cotton candy,cocoa, pecan nuts



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

1.10	50%	30%	35%	120
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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: Gracicla Cafe - Finca Los Angeles
Coordinates:
Availability: ~1.5 MT/year
Contact: francisco18_7@icloud.com
Phone: