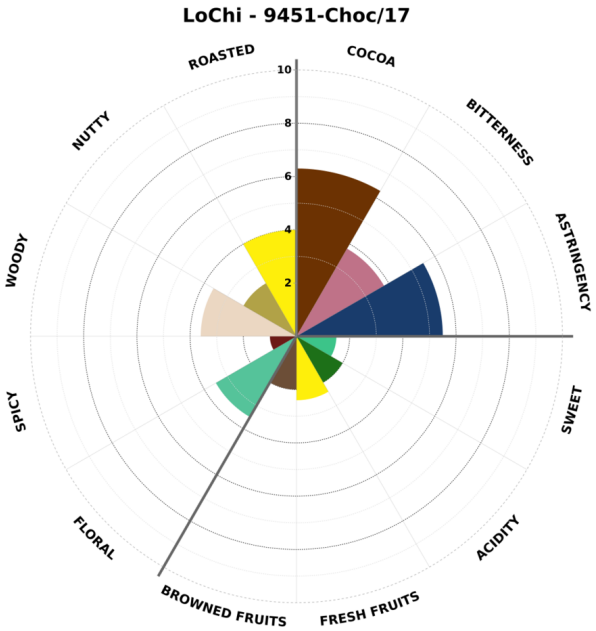


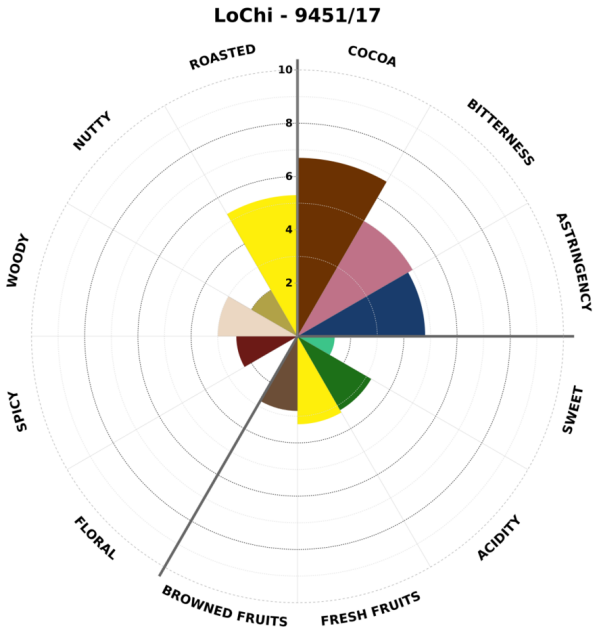
LoChi

Lochi is a cocoa fermented in wooden boxes with a beer-like flavor, with spicy notes.

This cacao is produced by COOPROCAFUC, a cooperative of cocoa-growing families whose mission is to contribute to improving the quality of life of its members by producing quality products in harmony with the environment. The cooperative is located in Boca de Sábalos, a jungle port town of approximately 2,000 inhabitants at the confluence of the Sábalos and San Juan Rivers, and is the capital of the municipality of El Castillo, Nicaragua. Once a thriving lumber town, its African palm, orange, and cocoa plantations, along with an eco-lodge and hotel, are now turning it into a tourist destination. It is a prime spot for tarpon fishing. The area is also home to several private nature reserves and is an excellent spot for bird and wildlife watching in the Río San Juan department.



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Quality - Taste Notes



resin, peppermint, mahleb, yogurt, whiskey, baileys



mild spice and nutty notes, beer (malt), starfruit

1.1	76%	16%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25’; 12 µm Roasting conditions

Harvest



Processing

Varietal composition: Acriollado blend (45% lilac; 14% white)
Fermentation method: Horizontal wooden boxes (350kg)
Pre-drying: 24h; 13 cm; solar tunnel
Drying: 10-day sun-drying; solar tunnel; perforated steel & 4-h artificial drying; Samoa; 35 °C; energy: wood

Generals

Producer: Cooperativa de Servicios Múltiples Productores de Cacao Familias Unidas de El Castillo COOPROCAFUC R.L.
Availability: ~10 MT/year
Contact: cooprocafuc@yahoo.es
Phone: (505) 8441-1612