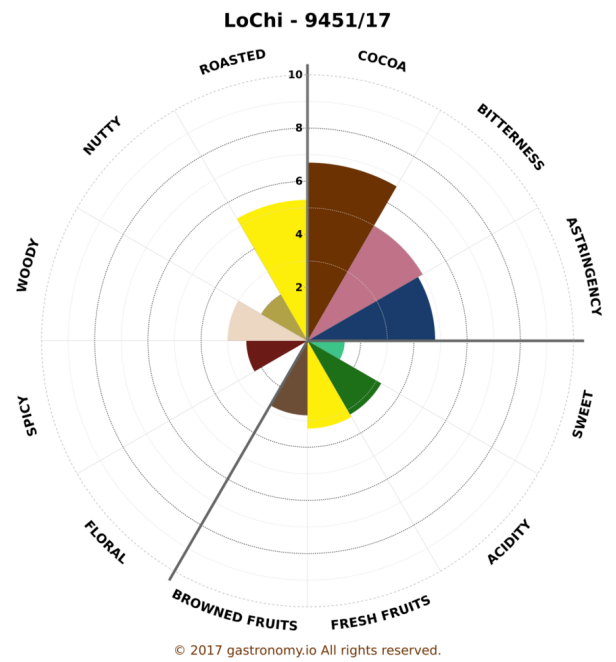
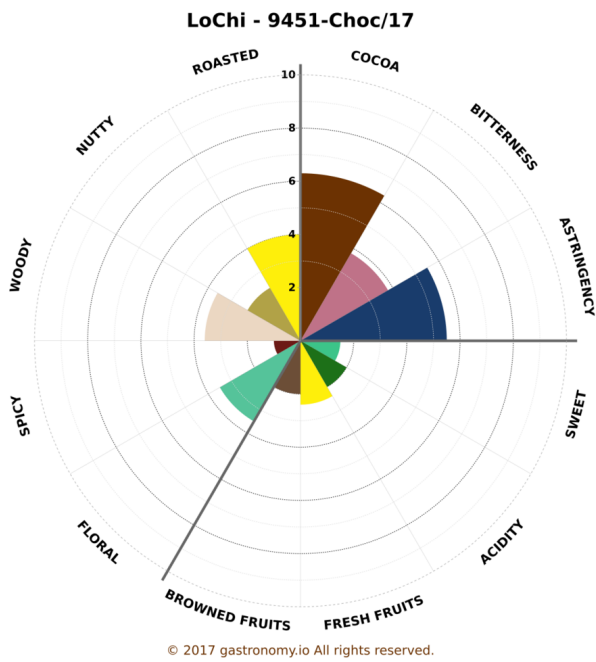




# LoChi

Fermented in wooden boxes with the beer-like taste.



## Quality - Taste Notes



resin, peppermint, mahleb, yogurt, whiskey, baileys



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

**1.1**  
gr/bean  
Bean size

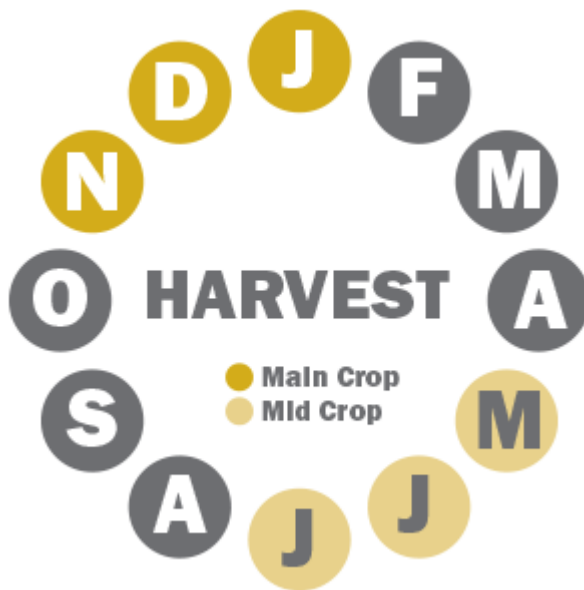
**76%**  
Well fermented  
beans

**16%**  
Semi fermented  
beans

**0%**  
Defects

**120°C**  
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:** [cooprocacuf@yahoo.es](mailto:cooprocacuf@yahoo.es)  
**Phone:** (505) 8441-1612