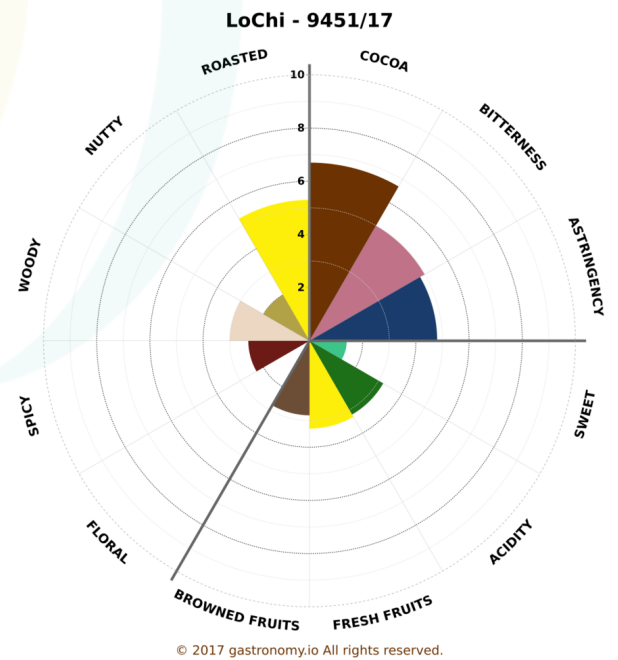
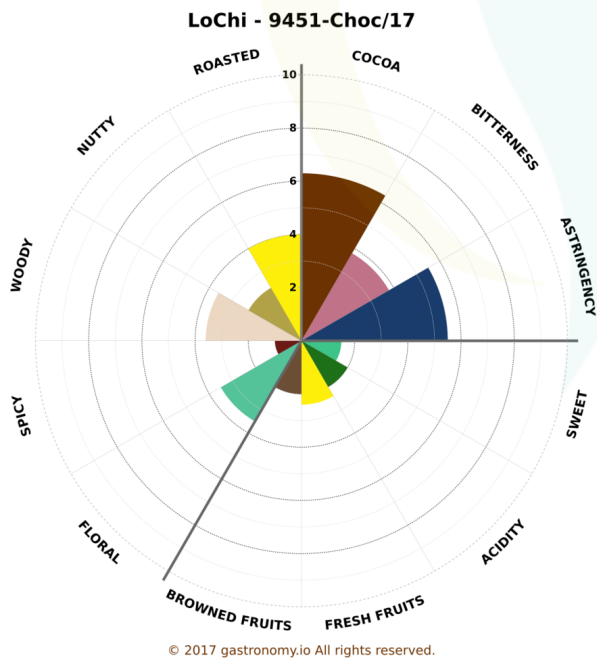




LoChi

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

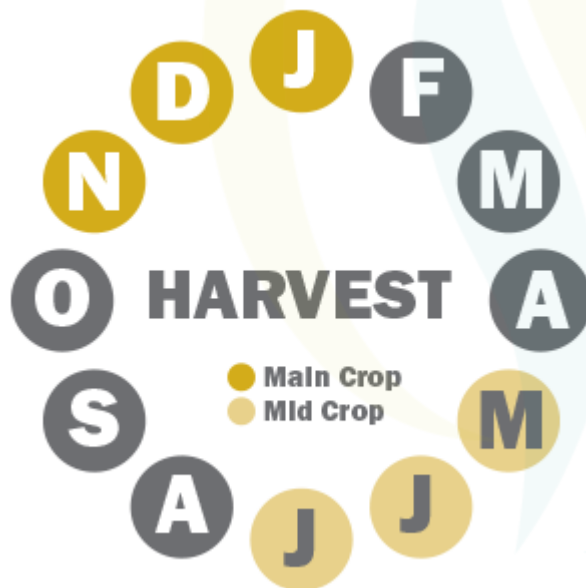
16%
Semi fermented
beans

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

Location

Producer: Cooperativa de Servicios
Múltiples Productores de Cacao Familias Unidas
de El Castillo COOPROCAFUC R.L.

Availability: ~10 MT/year

Contact: cooprocacufuc@yahoo.es

Phone: (505) 8441-1612