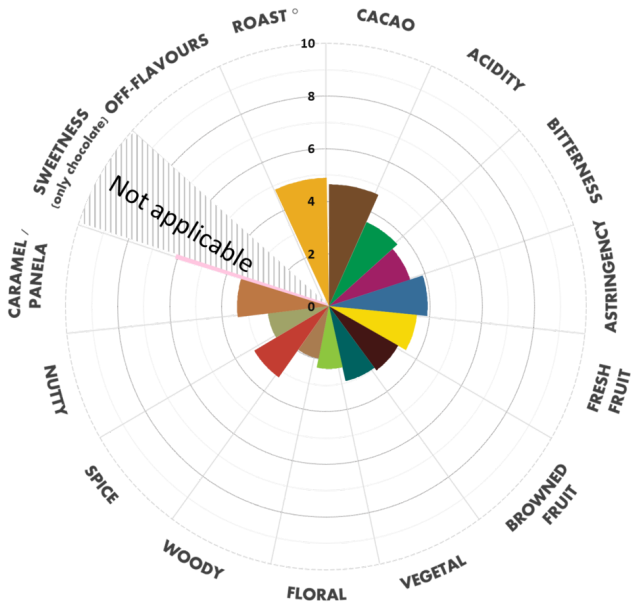
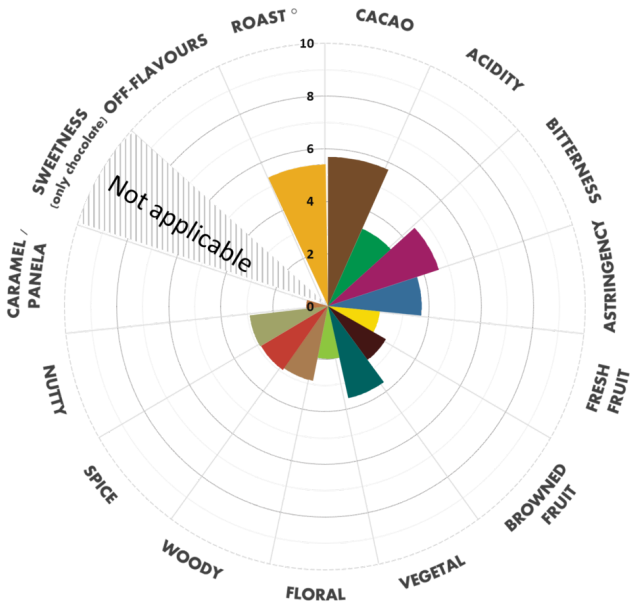


Lujo de Colón

Growing by the mountainy coast of Honduras - historically important as the origin of the cocoa first encountered by Christopher Colombus, **Lujo de Colon** has a unique character. Through long fermentation and carful mixing, the tannic potential is balanced. Highly chocolaty profile, with deep chai, forest blossom, saffron, black pepper, and cooked fruit notes are the solid base for broad applications. Leathery, caramel, green pepper and mild tropical fruit acidity (soursop), add on to the organoleptic profile of this cocoa. The delicate notes may be elevated through sophisticated creations.





Quality - Taste Notes



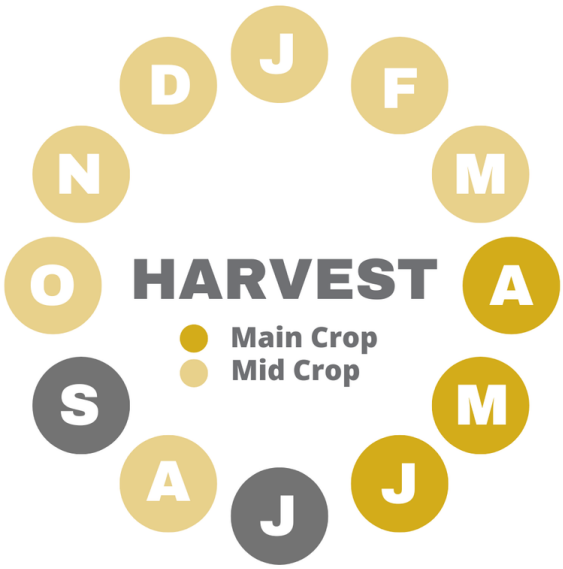
chai, forest blossom, saffron, black pepper, cooked fruit notes



Leathery, caramel, green pepper and mild tropical fruit acidity (soursop)

1.30	65%	25%	40%	120, 20'
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	-; - Roasting conditions

Harvest



Processing

Varietal composition: Blend of modern clones (10% white; 35% lilac)
Pulp pre-conditioning: -
Fermentation method: horizontal boxes
Pre-drying: 24h; 8 cm
Drying: 7 days

Generals

Producer: Asociacion de Productores de Cacao de Colon -ASOPROCC-
Coordinates:
Availability: ~47 MT/year
Contact: asoprocc2018@gmail.com
Phone: