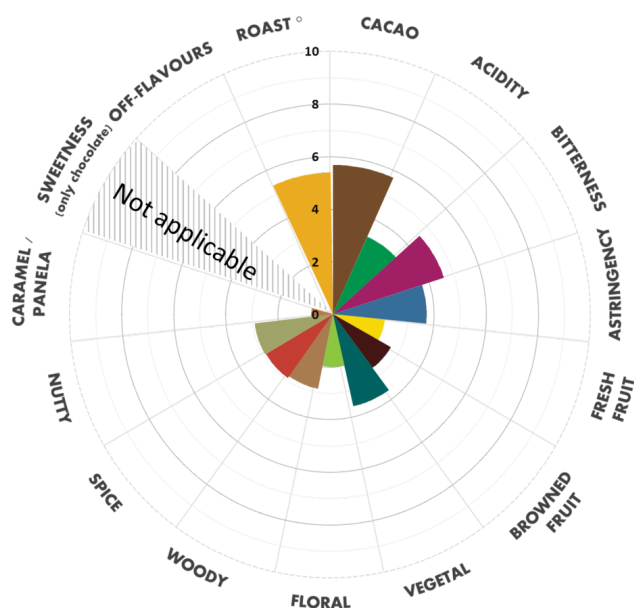
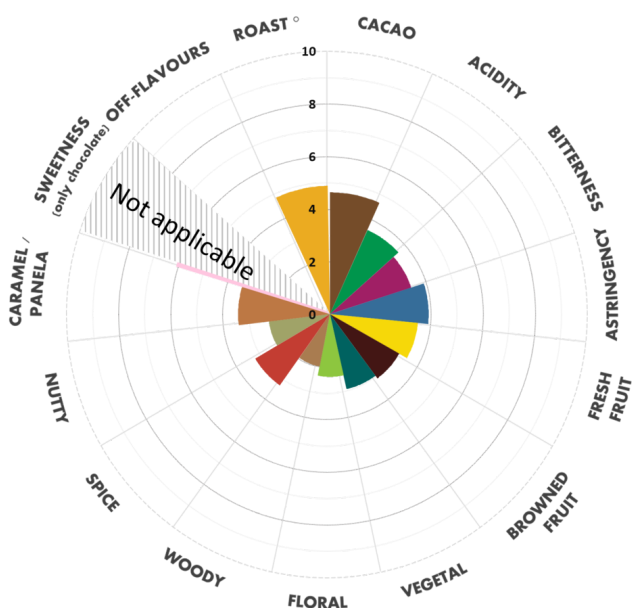




## Lujo de Colón

Growing by the mountainy coast of Honduras - historically important as the origin of the cocoa first encountered by Christopher Columbus, **Lujo de Colon** has a unique character. Through long fermentation and careful 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**  
gr/bean  
Bean size

**65%**  
Well fermented  
beans

**25%**  
Semi fermented  
beans

**40%**  
Defects

**120,**  
**20'**  
-; -  
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:**