

Natikomento Pangoa

Cacao **NATIKOMENTO PANGOA** is produced in fertile lands, whose families plant, harvest, and select the finest beans with passion and care to produce cocoa of unparalleled flavor. With a balanced chocolate profile and notes of aromatic green tea, dry notes of chamomile, green pineapple, grapefruit, fresh fruits, cherries, cherry and tangerine.

Natikomento has a very particular character with *Christmas tree resin* and *pine nut oils*, *aromatic green tea, and dry chamomile notes*. Though quite tannic, the aromas of *fresh kumquat and the dry herbs* can allow this cocoa to pair nicely with aged spirits.

Quality - Taste Notes



christmas tree resin, pine nut oils, aromatic green tea, dry chamomile notes, kumquat



green tea, green pineapple, grapefruit, woody

1.45	50%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	22'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional blend (10% lila; 0% white)
Pulp pre-conditioning: /
Fermentation method: cascade-type boxes
Pre-drying: 48h; 8 cm
Drying: 8 days on perforated tables

Generals

Producer: Cooperativa Agraria Cafetalera Pangoa
Coordinates:11° 25' 34.70" S 74° 29' 27.54" W
Availability: ~50 MT/year
Contact:
Phone: