



## 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

gr/bean  
Bean size

50%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

120°C

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:**