



Natikomento Pangoa

Cacao **NATIKOMENTO PANGO** 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: