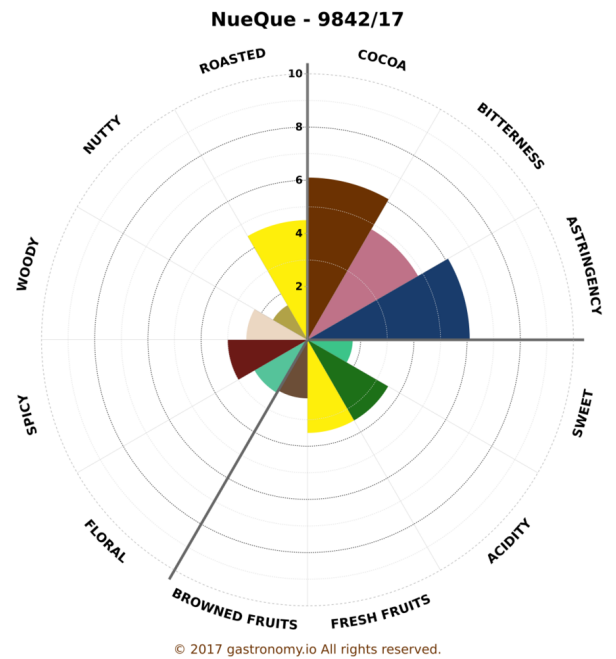
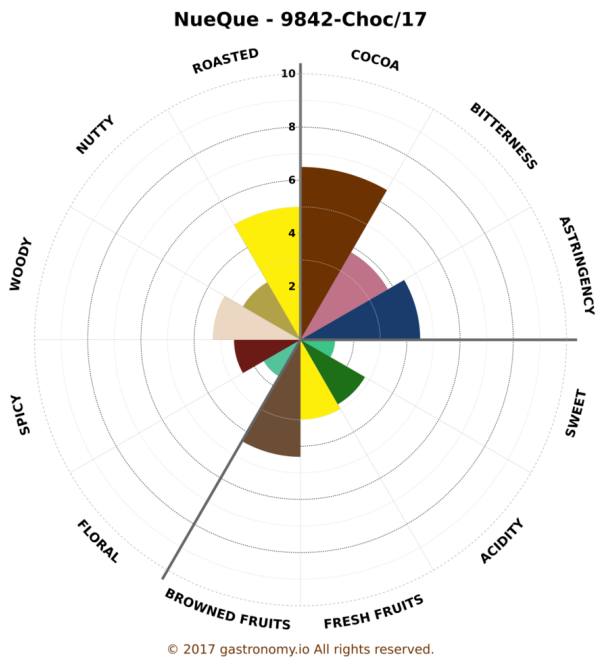




# NueQue

Fermented in towers of wooden Rohan trays, this Trinitario blend is a “flavor bomb”. Brown fruits and raisins blended with clove and nutmeg give a long complex chocolate taste with a woody finish.



## Quality - Taste Notes



dried cherries, strawberry, sparkling, rum,  
almonds, rice, creamy



brown fruits, raisins, clove, nutmeg, chocolate  
with a woody finish

1.35

gr/bean  
Bean size

15%

Well fermented  
beans

10%

Semi fermented  
beans

0%

Defects

-

- ; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Trinitario  
blend (12% lilac; 2% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Tray (min.  
220kg)

**Pre-drying:** 48h; 10 cm; solar tunnel

**Drying:** 11-day sun-drying; solar  
tunnel; perforated steel

## Generals

**Producer:** Cooperativa de Servicios  
Múltiples Productores de Cacao  
Familias Unidas de El Castillo  
COOPROCAFUC R.L.

**Coordinates:** 11°14'22.3"N  
84°18'33.5"W

**Availability:** ~15 - 18 MT/year

**Contact:** [cooprocacafuc@yahoo.es](mailto:cooprocacafuc@yahoo.es)

**Phone:** (505) 8441-1612