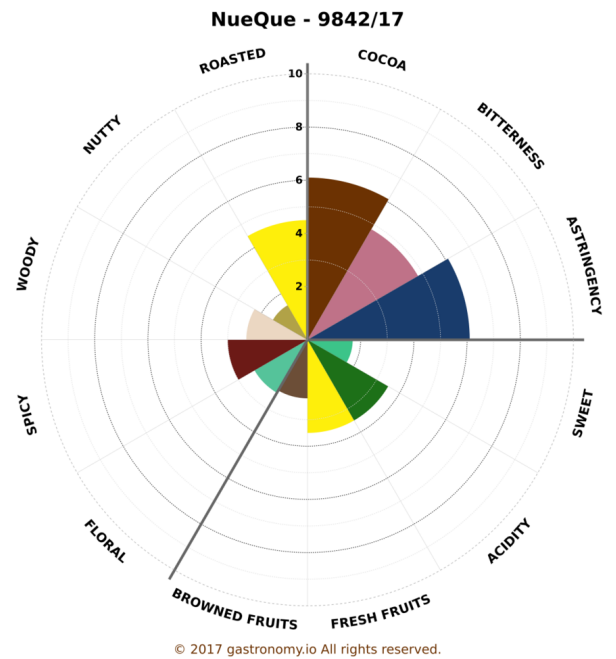
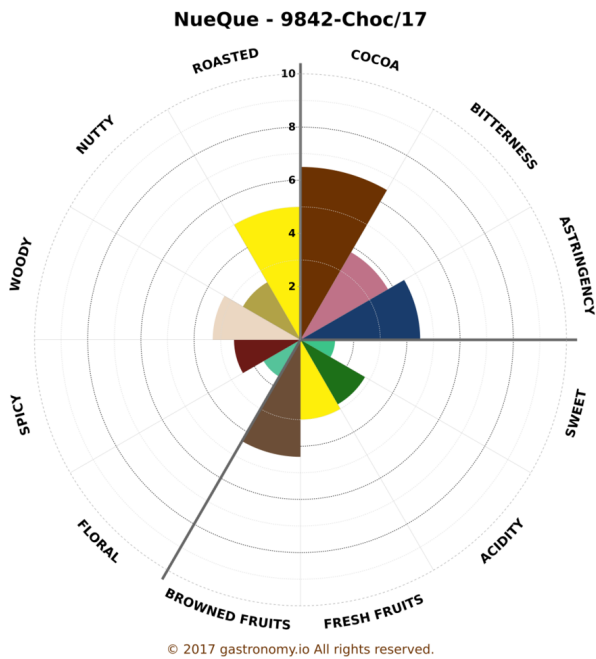




NueQue

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: cooprocafuc@yahoo.es

Phone: (505) 8441-1612