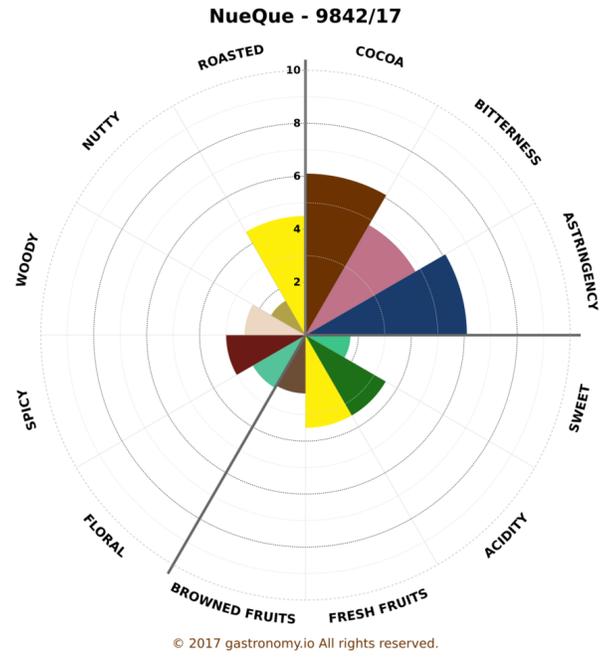
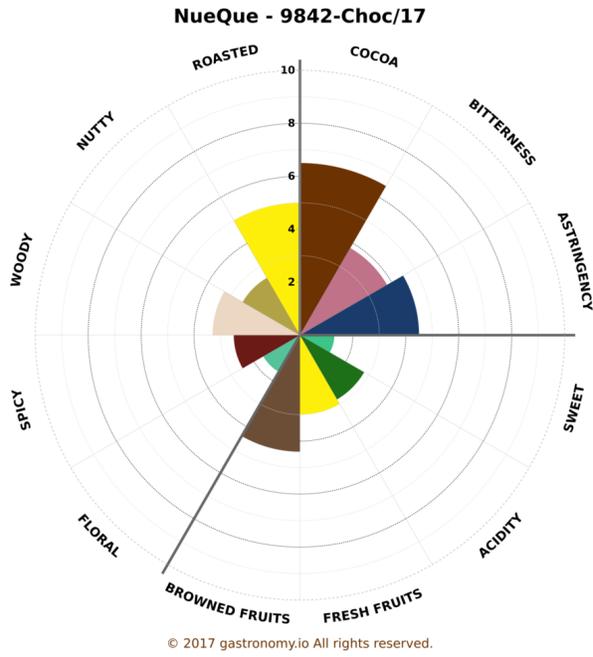




## NueQue

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.

This cacao is produced by COOPROCAFUC, a cooperative of cocoa-growing families whose mission is to contribute to improving the quality of life of its members by producing quality products in harmony with the environment. The cooperative is located in Boca de Sábalos, a jungle port town of approximately 2,000 inhabitants at the confluence of the Sábalos and San Juan Rivers, and is the capital of the municipality of El Castillo, Nicaragua. Once a thriving lumber town, its African palm, orange, and cocoa plantations, along with an eco-lodge and hotel, are now turning it into a tourist destination. It is a prime spot for tarpon fishing. The area is also home to several private nature reserves and is an excellent spot for bird and wildlife watching in the Río San Juan department.



## 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:** [cooprocufuc@yahoo.es](mailto:cooprocufuc@yahoo.es)

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