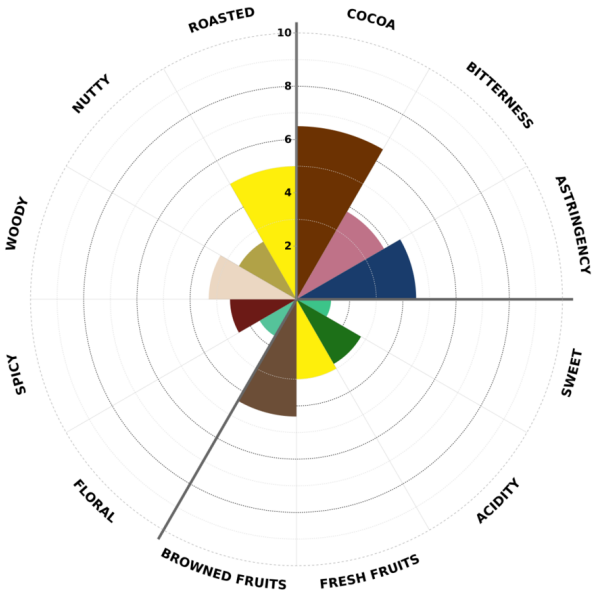


NueQue

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.

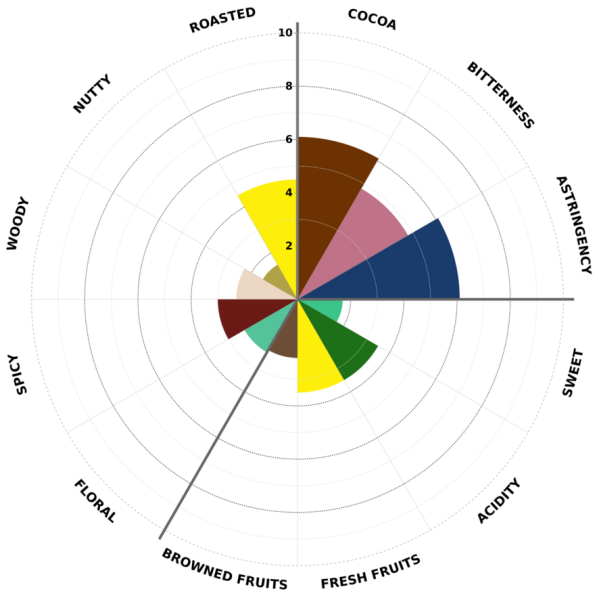
This cacao is produced by COOPROCAFUC, a cooperative of cocoa-growing families whose mission is to contribute to improving the quality of life of its members by producing quality products in harmony with the environment. The cooperative is located in Boca de Sábalos, a jungle port town of approximately 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.

NueQue - 9842-Choc/17



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Quality - Taste Notes



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



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

1.35	15%	10%	0%	-
gr/bean Bean size	Well fermented beans	Semi fermented beans	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