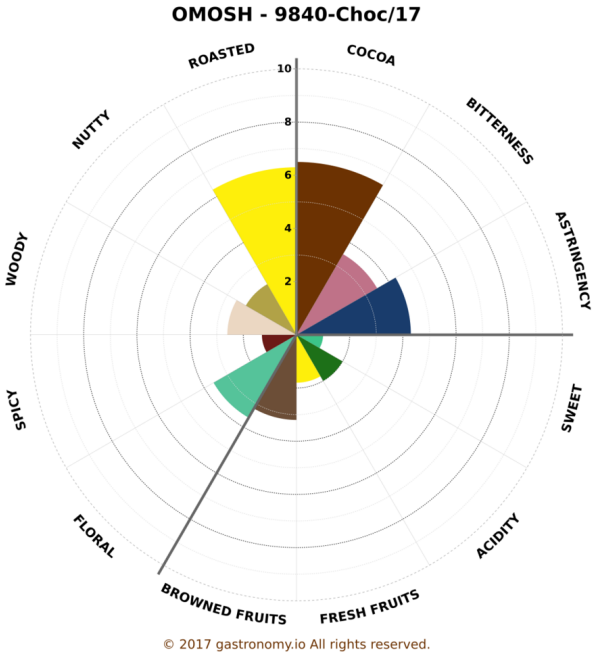
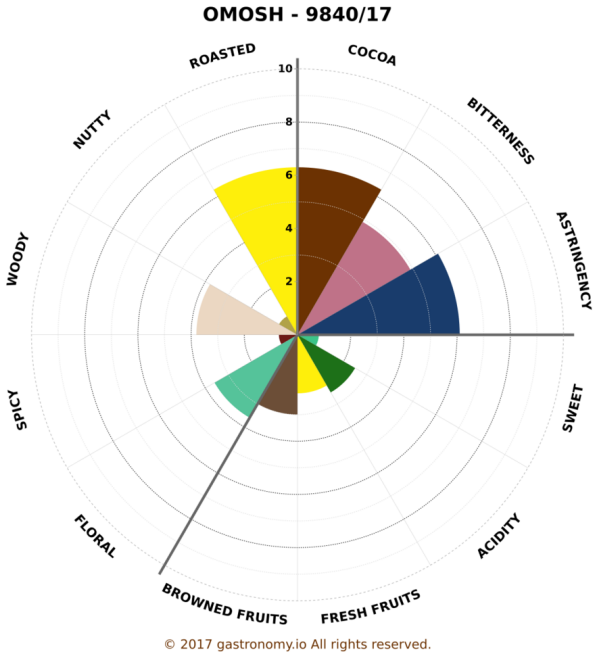


Omosh

A Trinitario blend from the Northern coast of Honduras releases a flavorsome sweet chocolate taste with hints of oregano, dried fruit, and flower nectar. Intense nutty (walnut, chestnut) and cider wood notes follow ending up in a resin, butterscotch flavor.



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Quality - Taste Notes



powerfull, spice, guanabana, laurel, mexican mole



oregano, hints of dried fruit, and flower nectar, walnut, chestnut, cider wood notes, resin, butterscotch

1.43	62%	26%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25’; 12 µm Roasting conditions

Harvest



Processing

Varietal composition: Trinitario blend (30% lilac; 8% white)
Pulp pre-conditioning: /
Fermentation method: Cascade-type wooden boxes (385kg)
Pre-drying: 24h (Day1 2h sun); 10 cm; solar tunnel
Drying: 6-day sun-drying; solar tunnel; perforated steel

Generals

Producer: Cooperativa Agrícola de Cacaoteeros de Omoa San Fernando Limitada CACAOSAFER
Coordinates: 15°46'42.4"N 88°00'00.0"W
Availability: ~40 MT/year
Contact: cacaosafer@aprocacaho.com
Phone: (504) 9435-1366
Certification: