

Peripa

The name **"Peripa"** is derived from the name of one of the rivers, a tributary of the Daule Peripa Dam, known as "Río Peripa", in this area where the Province of Guayas, Los Rios and Manabí converge, the availability of water for irrigation and the ideal climate for tropical crops allow the cultivation of Cocoa.
The area described above is upstream, and empties into the Daule River, giving rise to the formation of the Guayas River at the mouth. More than 100 years ago, the cocoa was brought down in small boats and it was customary to say that the cocoa came from above, "Cacao Arriba", "Sabor Arriba". **Chocoben** works with 200 small producers of National cocoa, who cultivate cocoa in a traditional way, applying good agricultural practices under agroforestry systems.



Quality - Taste Notes



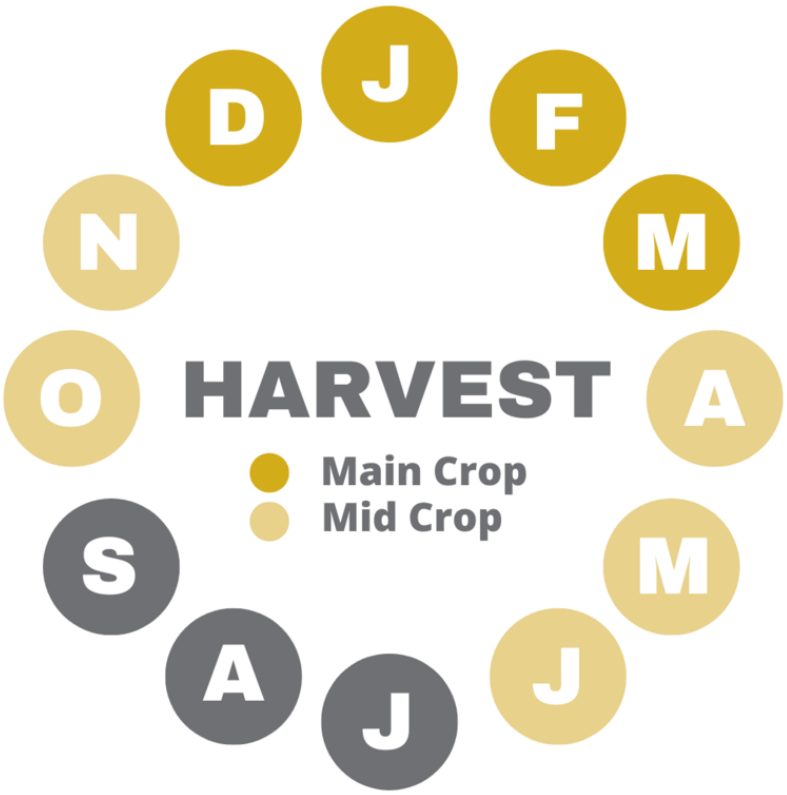
chocolatey, peanut butter, sesame notes, banana pudding



fresh citrus, delicate white flower notes, cayenne pepper, cumin

1.38	52%	28%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest



Processing

Varietal composition: Complejo Nacional (30% lila; 16% white)
Pulp pre-conditioning: overnight in bags
Fermentation method: cascade-type boxes
Pre-drying: 24h; 5-6 cm
Drying: concrete

Generals

Producer:CHOCOBEN
Coordinates:02° 15' 21.73" S 79° 36' 06.86" W
Availability: ~25 MT/year
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