



Peripa

The complex Nacional blend can be found almost everywhere in Ecuador, but specific regions seem to have more complexity than others. **Peripa** maintains *fresh citrus* character with delicate *white flower* notes and hints of *cayenne pepper* and *cumin*. The savory *peanut butter* and *sesame* notes and the *banana pudding* creaminess give a smooth and well-balanced *chocolate*.

CORUS

Quality - Taste Notes



chocolatey, peanut butter, sesame notes,
banana pudding



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

1.38

gr/bean
Bean size

52%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

120°C

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

Contact: chocobenproductoresasociados@gmail.com

Phone: +593 990268316