

Poshaki Kemito

Playing with fermentation techniques is always exciting. Many cocoa farmers look for modernized methods that can help them automatize the post-harvest process making less labour-intensive. However, improving classic practices can also help boost quality and complexity. This duo - **Poshaki Kemito/Cheni -** is a comparison of fermentation in trapezoidal rotated boxes vs classic cubic cascade-type wooden recipients, respectively. **Poshaki Kemito** has a strong character of *turkish coffee and nuts with pomelo perfume* whilst with some *strong acidity and playful pink flower hints* and the chocolate has a special beige color.

Quality - Taste Notes



acidic, raspberry, young white wine, olives, nut skins



turkish coffee, nuts, pomelo perfume & acidity, pink flower

1.29	52%	28%	0%	110°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	30'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional clones (45% lila; 2% white)
Pulp pre-conditioning: /
Fermentation method: trapezoidal wooden box
Pre-drying: 48h; 10 cm
Drying: 7 days on wooden beds

Generals

Producer:COOPERATIVA AGRARIA AGROINDUSTRIAL INTERCULTURAL ECOLÓGICA SAN JUAN VALLE CHENI
Coordinates:10° 46' 33.21" S 75° 13' 46.41" W
Availability: ~50 MT/year
Contact:
Phone: +51 971797035