



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

gr/bean
Bean size

52%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

110°C

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

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