Puerto de Montaña

Exceptional genetics in an under-explored region reveal the herbal aspects of the cacao of the north. Light-colored beans with creamy texture express green tea notes, thyme and cumin with a sweet spicy touch of red paprika. The dried herbs stay long in the mouth ending up to hazelnut paste aftertaste.

This cacao comes from Siuna, Nicaragua, a region that has the Cerro Saslaya national park, with representative ecosystems and most prominent natural features such as being part of the mountain range Isabelia and being part of the Bosawás biosphere reserve, which represents 15% of the national territory. The Cerro Saslaya National Park is a mountainous massif with a strongly rugged geology, with numerous rivers that are born or are fed by the waters of these mountains; with deep soils, clayey and dark on the surface and red-yellow in the subsoil, they are porous and of good drainage.

It presents cloud forest and tropical humid forest, which houses a varied fauna represented by monkeys, jaguar, tiger, deer, tapir, wild hen, partridge, among others.

Quality - Taste Notes

oregano, thyme, pepper, sparkling, resin, dark wood, marzipan

creamy, green tea, thyme, cumin, red paprika, hazelnut paste

1.49	56%	28%	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 (44% lilac; 8% white)
Pulp pre-conditioning: /
Fermentation method: Tray (min. 480 kg)
Pre-drying: 48h; 8 cm; open air
Drying: 10-day sun-drying; open air; wooden trays

Generals

Producer: Cooperativa Multisectorial Saslaya COOMUSASC R.L.
Coordinates: 13°43'31.8"N 84°56'23.0"W
Availability: ~10 - 15 MT/year
Phone: (505) 7542-4672