



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



Quality - Taste Notes



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



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

1.49

gr/bean
Bean size

56%

Well fermented
beans

28%

Semi fermented
beans

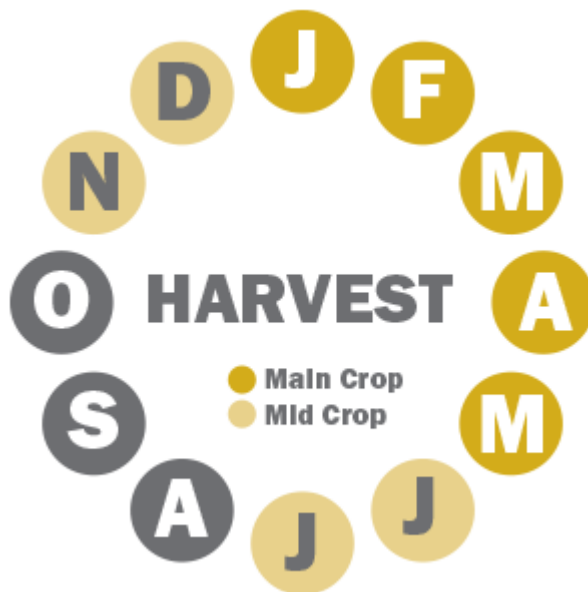
0%

Defects

120 ° C

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

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