



## 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

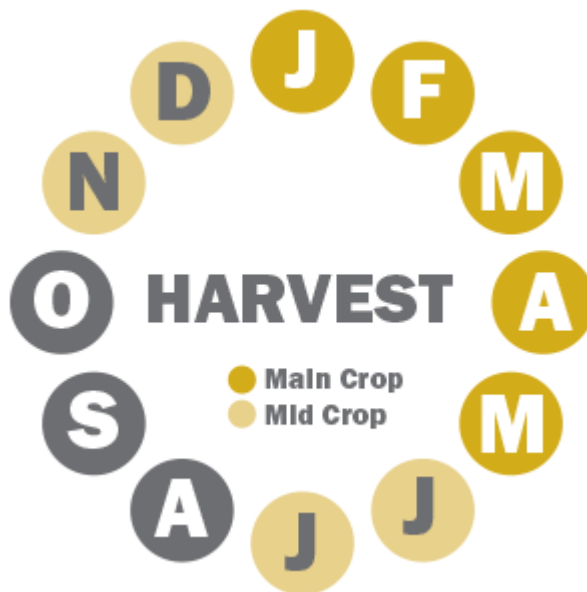
0%

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

**Phone:** (505) 7542-4672