



Pukara

The **Pukara** Nacional blend comes from a fermentation twist enhancing the chocolate base but enriched with *citrusy floral and fruity* notes and the distinct perfume of *fenugreek*.

Quality - Taste Notes



floral, orange, tropical fruit, liquorice



citrus flowers, chocolate, melon, fenugreek

1.39

gr/bean
Bean size

52%

Well fermented
beans

32%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Complejo Nacional (32% lila; 4% white)

Pulp pre-conditioning: overnight in bags

Fermentation method: cascade-type boxes

Pre-drying: 24h; 4 cm

Drying: 8 days on perforated beds

Generals

Producer: CORPORACIÓN FORTALEZA DEL VALLE

Coordinates: 00° 50' 39.58" S 80° 09' 19.46" W

Availability: ~300 MT/year

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