



## 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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