

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	52%	32%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
Contact: arman.vera@hotmail.com
Phone: +593979018005