

Qolque Killa

The Qori Warmi Cooperative in Peru is located in the middle basin of the Apurimac River, specifically in Pichari Cusco, Valley of the Apurimac, Ene and Mantaro Rivers (VRAEM).
Pichari Cusco, Valley of the Apurimac, Ene and Mantaro Rivers (VRAEM), a territory that combines areas of three regions in southern Peru (Ayacucho, Cusco and Junín).
three regions in southern Peru (Ayacucho, Cusco and Junín). This area is a territory that combines ecological levels ranging from 400 to 3,000 meters above sea level, and is home to an enormous ecological and geographic diversity that is very ecological and geographic diversity, rich in flora and fauna of the high jungle, close to the OTISHI National Park, the ASHHAR Reserve the ASHANINKA Reserve, which together with the Megantoni National Park, form the nowadays recognized by UNESCO, the Avireri Biosphere Reserve (crbav.com) and at the same time the area is considered a center of origin of native cocoa beans.
of origin of native Chuncho and local Criollo high mountain cocoa beans. The territory also combines two millenary cultures which are the original Amazonian native communities such as the Ashaninka and Ashaninka and Matsiguenga and the cultures of Andean origin that colonized this valley, both coexisting with their customs and languages and languages (Quechua, Ashaninka and Tasiguenga) that together produce the valley's biodiverse cocoa the valley's biodiverse cocoa.
The cooperative Qori Warmi (Quechua word that means: Women of Gold), has 80 members (all women), who work approximately 200 hectares of land women), who work approximately 200 hectares of cocoa, where high-quality protocols are applied through controlled post-harvesting and through controlled post-harvest, which has led to obtaining awards in the last 5 years.

Qori Inti and Qolque Killa, which come from the Quechua language and mean "Golden Sun" and "Silver Moon", are the trade names of Ganso and

Bellavista cocoa, respectively.
and Bellavista cocoa, respectively; unique varieties of fine aroma cocoa were selected and propagated by farmers in the
selected and propagated by farmers in Valley and the cooperative has managed to place them in the special market due to their high quality.
the special market due to its high quality of aroma and flavor and awarded at the Peruvian, American, and world level with gold, silver and silver medals.
World with gold, silver and bronze medals.

The **Qolque Killa** blend, coming from different region and fermentation practices, has a perfect expression in chocolate; a memorable tutti frutti delight, orange and apricot, raisins and citrus vailed by light flower notes.

Quality - Taste Notes



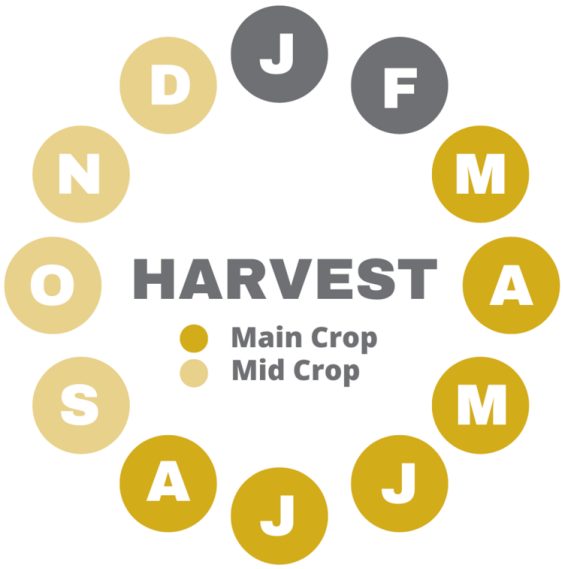
tutti frutti delight, orange, apricot, raisins, citrus, light flower notes



soursop, rhubarb, white flower, white wine, bitter-sweet

1.30	50%	16%	0%	117°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	28'; - Roasting conditions

Harvest



Processing

Varietal composition: Bellavista (25% lila; 0% white)
Pulp pre-conditioning: /
Fermentation method: horizontal boxes
Pre-drying: 48h; gradual sun exposure
Drying: 8 days on perforated tables

Generals

Producer: Cooperativa Agraria Agroindustrial Qori Warmi
Coordinates:12° 27' 09.95" S 73° 52' 15.57" W
Availability: ~120 MT/year
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