

Rio Alambi

Carefully handling CCN51 opens up its potential and brings to the market a range of alternative profiles. Rio Alambi is one of the optimized profiles with light astringency and acidity of starfruit and long-lasting pine nuttiness. As chocolate, it elevates apple and dry fruit notes with a moderate cocoa base.

Quality - Taste Notes



moderate cocoa, apple and dry fruit hints



starfruit, light astringency, pine nuts

1.40	68%	28%	0%	130
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	7' / 120; 13' Roasting conditions

Harvest

Processing

Varietal composition: CCN-51 (25% lila; 15% white)
Pulp pre-conditioning: mechanic depulping
Fermentation method: mechanized post-harvest
Pre-drying: 48h; 4 cm
Drying: mechanic drying 50-60oC

Generals

Producer:INIAP
Coordinates:00° 10' 09.97" S 78° 41' 15.88" W
Availability: ~200 MT/year
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