



## 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**

gr/bean  
Bean size

**68%**

Well fermented  
beans

**28%**

Semi fermented  
beans

**0%**

Defects

**130**

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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