



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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