



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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