



Rio Lindo

A classic Nacional blend from Ecuador can surprise with its “Arriba” aroma. **Rio Lindo** cocoa maintains the *classic Nacional floral* notions but it is enhanced with a sweet *nutty character*. The *dried plum* note dissolves into the *herbal-spicy buttery flavor* and texture reminiscing the rainforests of Ecuador.

Quality - Taste Notes



maple, spices, banana, plum, marsipan



sweet nutty, dried plum, herbal/spicy

1.70

gr/bean
Bean size

70%

Well fermented
beans

20%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Complejo Nacional (5% lila; 0% white)

Pulp pre-conditioning: overnight extended on perforated beds

Fermentation method: cascade-type boxes

Pre-drying: /

Drying: 8 days on concrete

Generals

Producer: ECURIOLINDO S.A. / 12TREE
COCOA

Coordinates: 01° 04' 30.46" S 79° 17' 50.02" W

Availability: ~15 MT/year

Contact: jaume.martorell-mir@12tree.de

Phone: +34 629 900265