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	70%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
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