



## 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