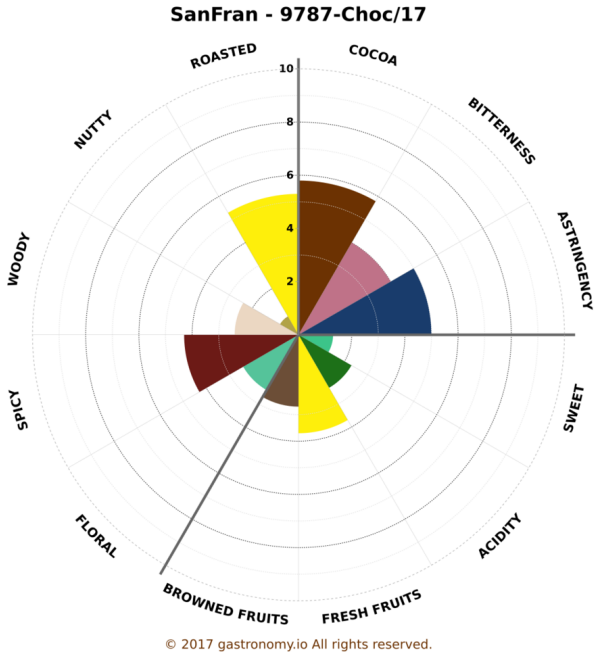
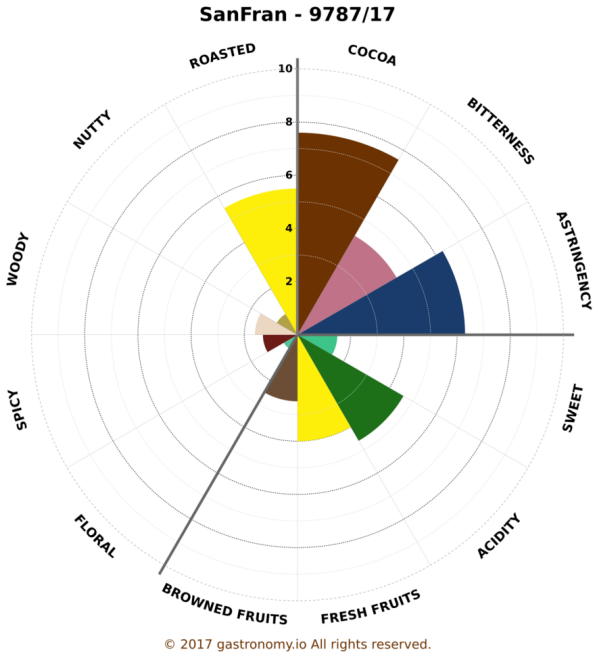


SanFran

A strong light-colored cocoa with intense black olive and tobacco notes made for special occasions. The star fruit acidity and astringency are the special sensory elements of this cocoa which can still be detected when converted into chocolate. Basmati rice and cinnamon add on character in the chocolate form.





Quality - Taste Notes



mild, chocolate, pear, basmati rice



carambola, black olive, mild earthy, floral

1.14	76%	14%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25 ’; 12 µm Roasting conditions

Harvest

Processing

Varietal composition: Trinitario blend (36% lilac; 142 white)
Pulp pre-conditioning: /
Fermentation method: Horizontal wooden boxes (270kg)
Pre-drying: 48h (Day1 2h sun; Day2 4h sun); 8 cm; open air
Drying: 9-day sun-drying; open air; wood

Generals

Productor: Asociación de Productores de Pico Bonito ASOPROPIB
Coordenadas: 15 ° 41'14.6 "N 86 ° 58'53.2" W
Disponibilidad: 8 - 10 MT / año (apróx.)
Contacto: asopropib@gmail.com
Teléfono: (504) 9441-6911
Certificación: Símbolo PPC