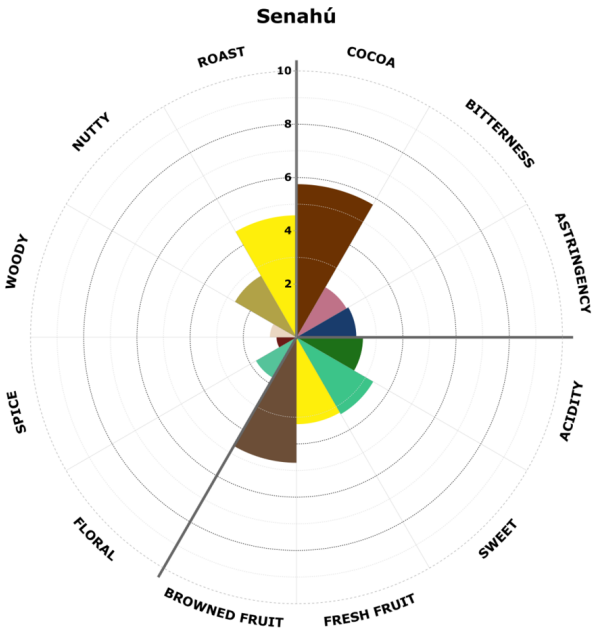


Senahú & Dulce Rojo

Both single varietals growing in the same region. The **Senahú** cocoa is a classic Guatemalan clone and it comes with a very mature sensory profile; *cooked plums* and *cherries* and *peanut butter* all cocooned in *special floral* and *anise* undernotes. It is produced in a single farm and it is carefully processed providing an exclusive offer.

The **Dulce Rojo**, cultivated along the river Rio Dulce, has a well-determined character once it is well processed; the intensity of juicy blond raisins mixed with the sweetness of fresh red fruit jam release exceptional fruitiness. The pecan nut flavour comes at the end to calibrate the fruit acidity and give a very long aftertaste alongside with soft lingering astringency.



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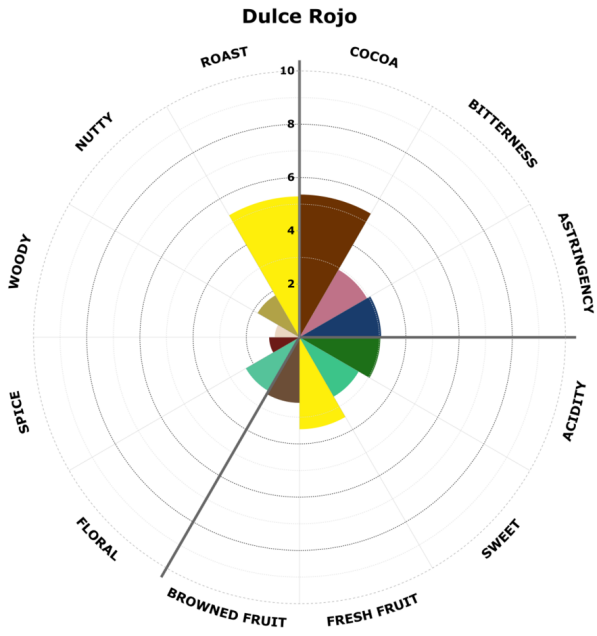

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Quality - Taste Notes



SENAHU: caramel, quince jam, pear, sparkling wine, lychee, anise. DULCE ROJO: brownie, thyme, dried fruit, balsamic



SENAHU: cooked plums, cherries, peanut butter,floral, anise. DULCE ROJO: blond raisins, fresh red fruit jam, pecan nut.

1.87	60%	12%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25'; - Roasting conditions

Harvest

Processing

Varietal composition: UF-668 (28% lila; 0% white)
Pulp pre-conditioning: /
Fermentation method: cascade-type boxes
Pre-drying: /
Drying: 7 days on perforated tables

Generals

Producer: Chocolate Forest Cacao
Coordinates:15° 33' 14.00" N 88° 37' 41.62" W
Availability: ~5 MT/year
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