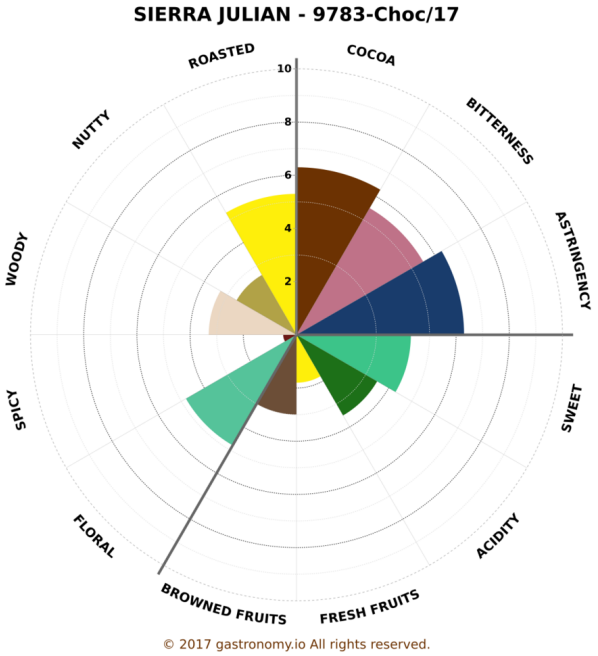
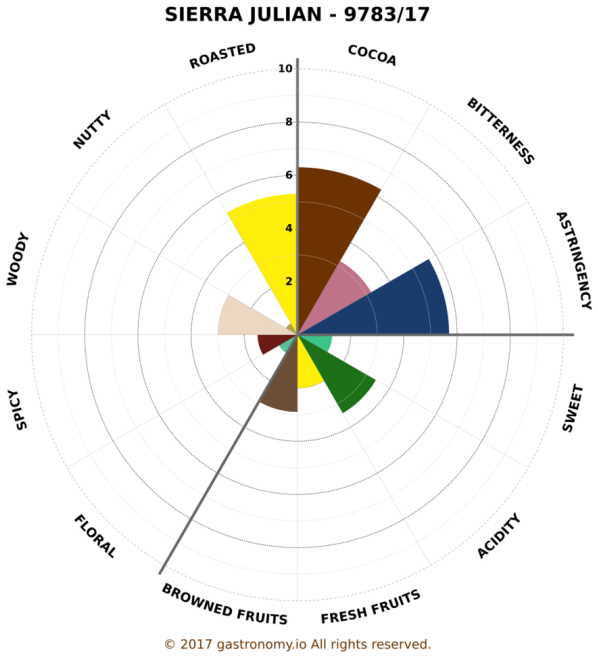


Sierra Julián

Prepared through small-scale processing this Trinitario blend brings new flavors in the map. Fresh rhubarb quiche with pieces of wallnuts and dill is what describes this cacao. The herbal & veggy mix of beetroot, carrot, and red pepper add sweet earthiness to its coffee flavor.



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Quality - Taste Notes



green sugar cane bark, ripe fig, dill, herbs, quiche,acidic, chill



rhubarb, persimmon, walnuts, dill, beetroot, carrot, okra, earthy, coffee pulp notes

1.37	72%	18%	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 (28% lilac; 14% white)
Pulp pre-conditioning: /
Fermentation method: Small-sized cascade wooden box (50kg)
Pre-drying: /
Drying: 10-day sun-drying; open air; wicker basket

Generals

Producer: Finca La Sierra
Coordinates: 13°40'44.7"N 89°33'01.9"W
Availability: ~0.5 - 1.0 MT/year
Contact: borisportillo@yahoo.com
Phone: (503) 7318-2296