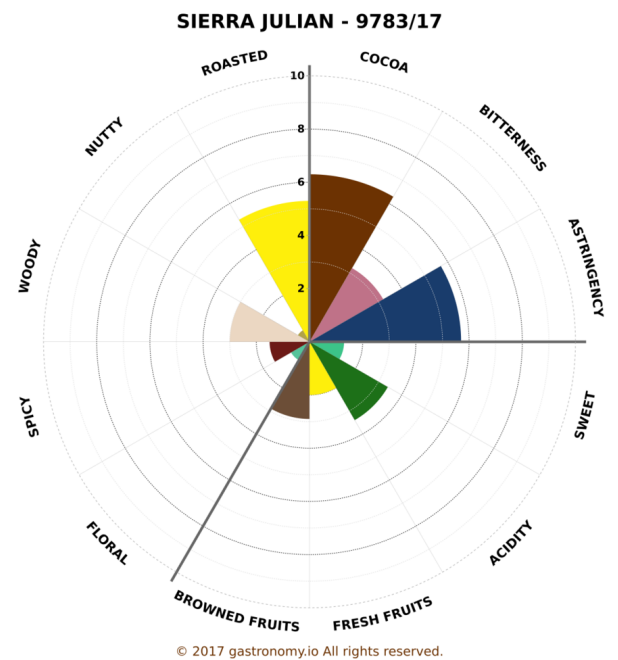
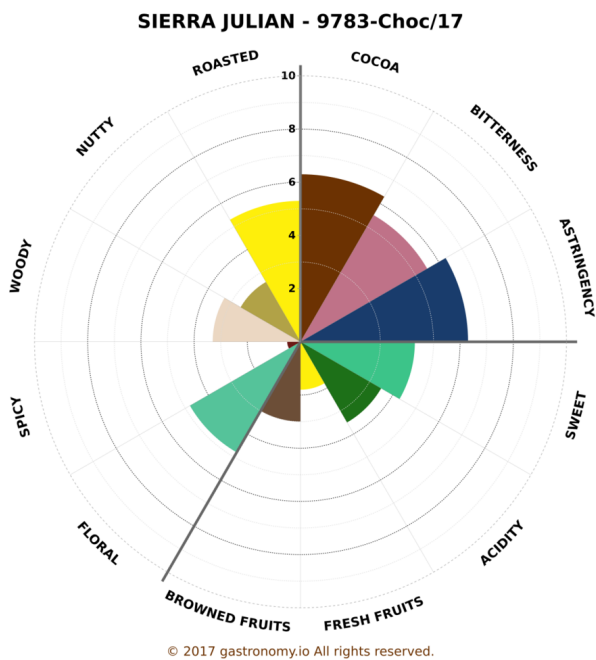




Sierra Julián

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



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

gr/bean
Bean size

72%

Well fermented
beans

18%

Semi fermented
beans

0%

Defects

120 ° C

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

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