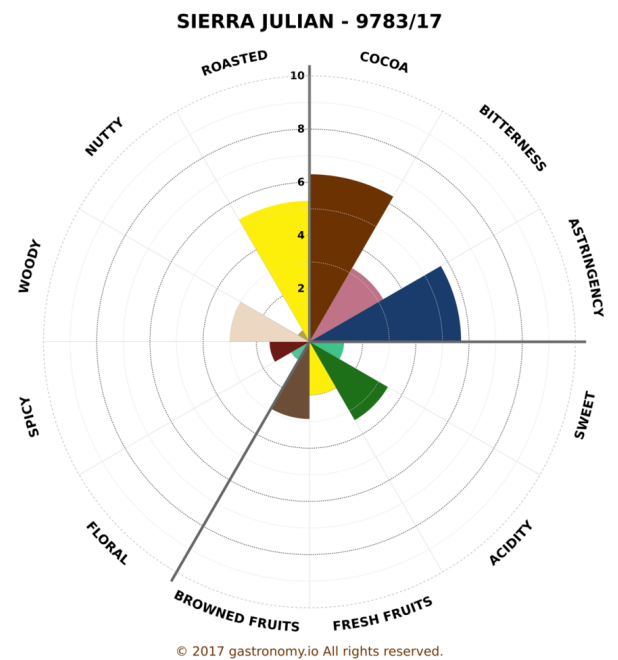
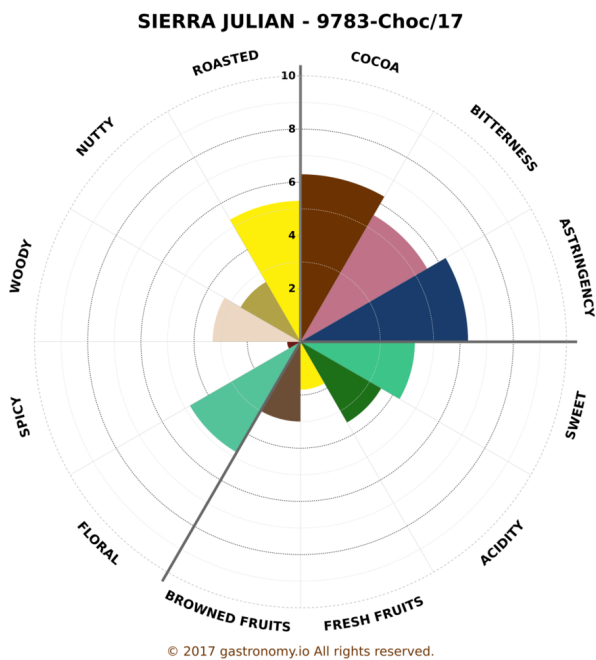




# Sierra Julián

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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