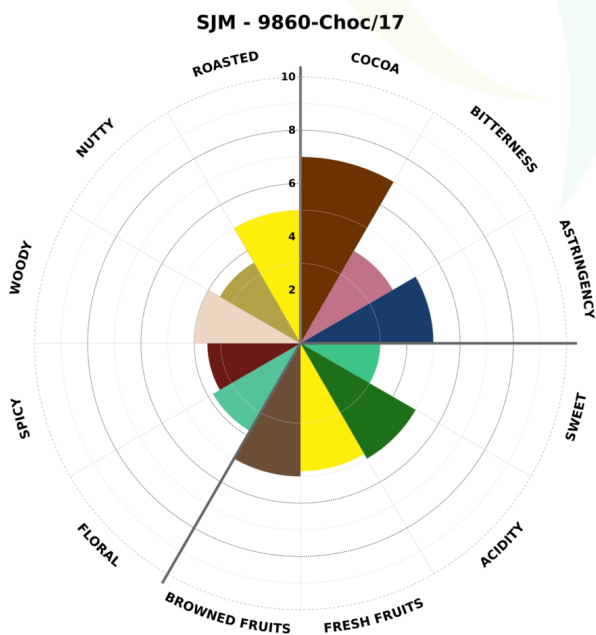




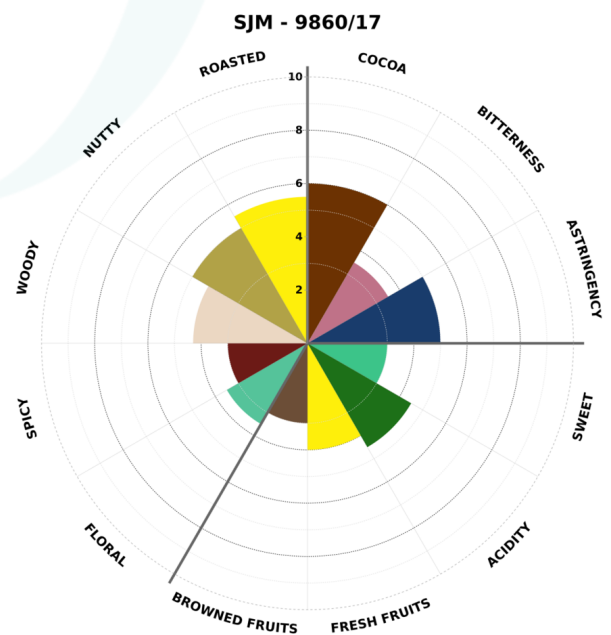
SJM

It has the smoothness of a red wine with an intense floral bouquet from the first moment; this cocoa combines sweet fruitiness of melon and peach with the acidity of apple cider. The salty notes at the finish are nicely mixed with alcoholic notes of aromatic herbal genever.

First Place winner in the national competition COEX Nicaragua 2019



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Quality - Taste Notes



muscat wine, licorice, sweet grapes, clove, cherry, aromatic



floral bouquet of red wine, peach, melon, apple cider, herbal genever

1.36

gr/bean
Bean size

38%

Well fermented
beans

22%

Semi fermented
beans

0%

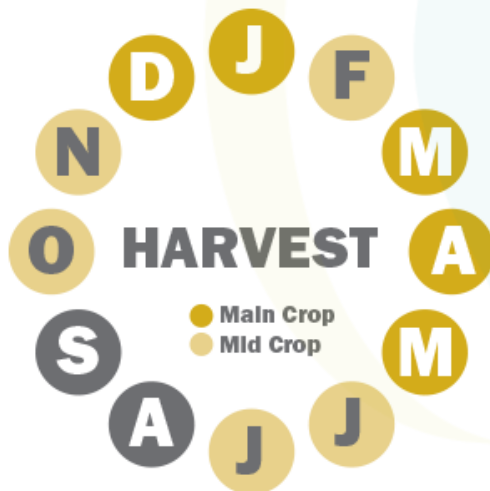
Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest

Processing



Varietal composition: Trinitario blend (8% lilac; 2% white)
Pulp pre-conditioning: 24h in plastic bags
Fermentation method: Tray (500 kg)
Pre-drying: /
Drying: 8-day sun-drying; solar tunnel; perforated steel

Generals

Location



Producer: Cooperativa de Servicios
Multiples Flor De Pancasan R.L.

Coordinates: 12°57'53.0"N
85°33'57.4"W

Availability: ~60 MT/year

Contact: coop.fdpancasan@gmail.com

Phone: (505) 8669-5428

Certification:

