

SJM

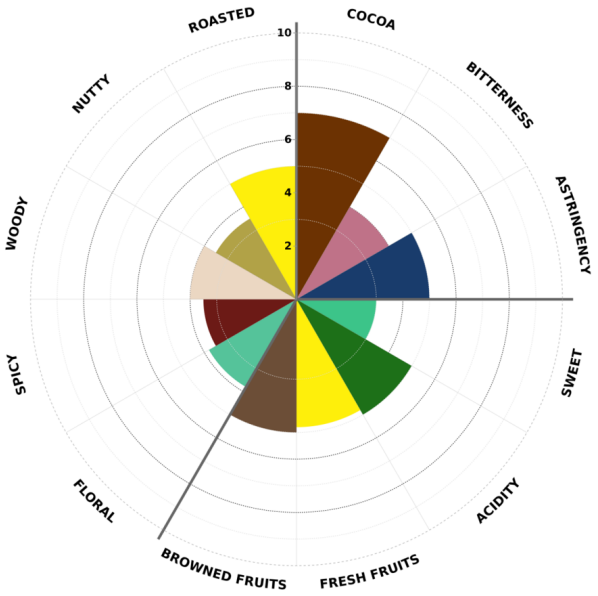
First Place winner in the national competition COEX Nicaragua 2019

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.

SJM stands for San Juan de las Mulas, a community in Matiguás, Nicaragua. Farmers in the area are recognized for their high-quality cacao, which has been awarded the "Cacao de Excelencia" award.

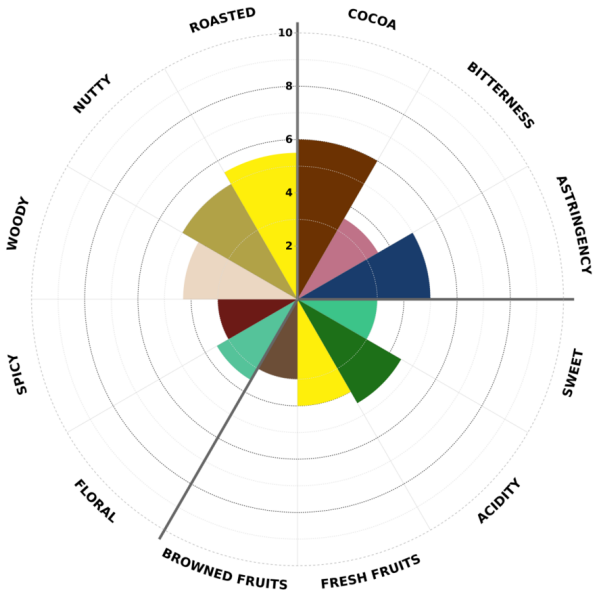
This cocoa is developed by the Flor de Pancasán Cooperative, which was founded in 2006. Currently, the Flor de Pancasán Cooperative has an impact on 3 municipalities in the department of Matagalpa: Matiguás, Muy Muy and San Ramón. It has 299 members, of which 104 are women and 195 are men. It serves two distinct agro-climatic zones: the dry zone and the humid zone. It has four defined business units: Cocoa, Coffee, Credit and Store, which help boost the economy of families in the areas of impact.

SJM - 9860-Choc/17



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Quality - Taste Notes



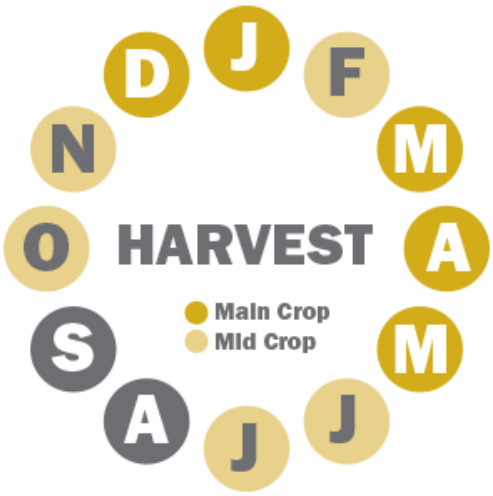
muscat wine, licorice, sweet grapes, clove, cherry, aromatic



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

1.36	38%	22%	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 (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

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:

