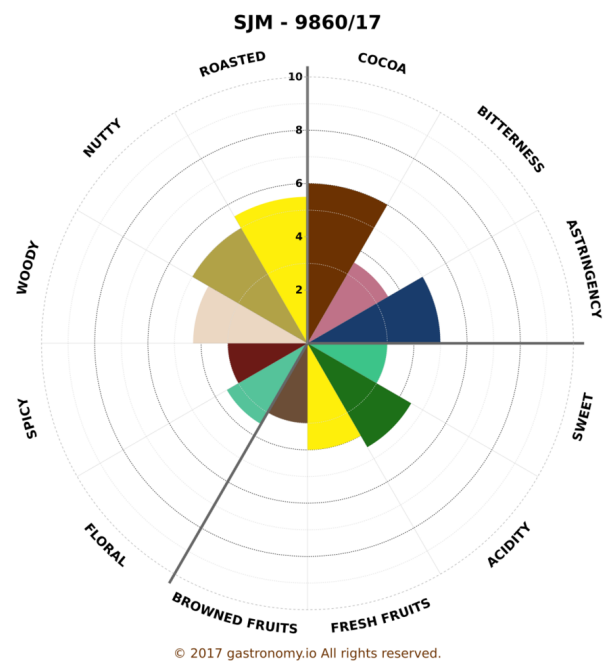
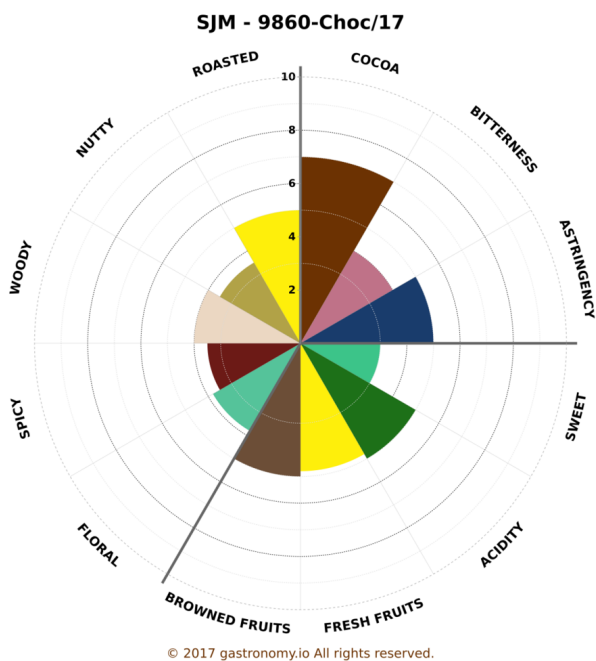




# SJM

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**



## 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

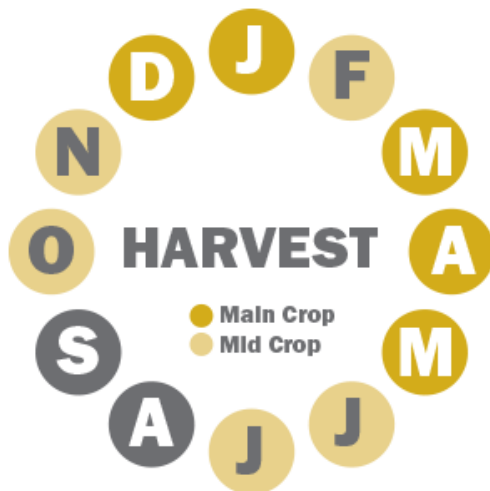
0%

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

**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](mailto:coop.fdpancasan@gmail.com)

**Phone:** (505) 8669-5428

**Certification:**

