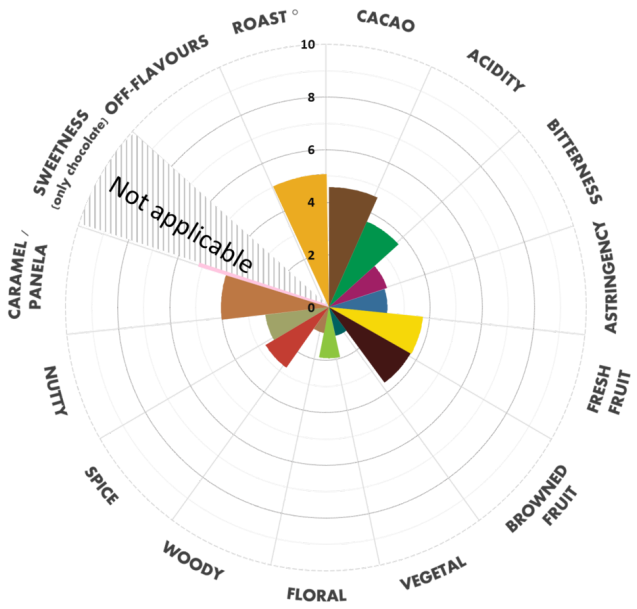
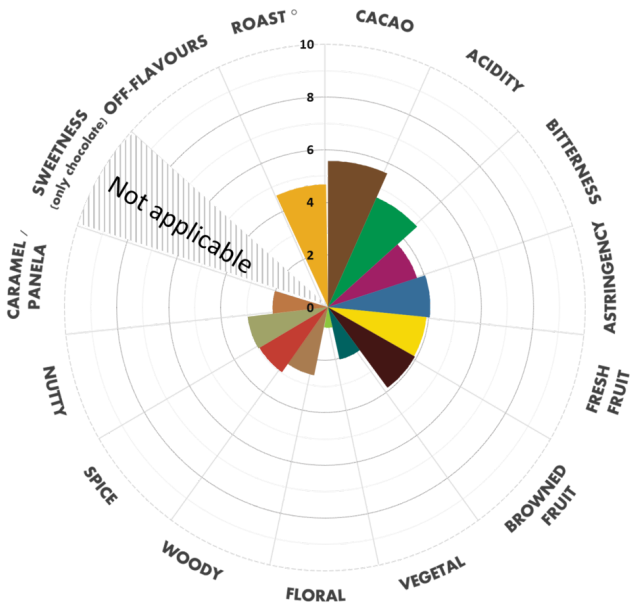


Ulúa

Working in a route with the most authentic cocoa diversity, **Ulùa** changes the perception of Honduran cocoa flavors. Complexity and uniqueness are the terms that characterize this regional blend. Playful and unusual candied fruitiness, with lychee, tangerine, and quince as predominating notes, let you cascade through an incredible aromatic garden. This blend requires long processing to reach the necessary balanced bitterness of aromatic tobacco that enhances in chocolate; rounded by aromatic notes of floral Turkish delight and dulce de leche, and roasted notes, Ulua chocolate is the ideal ingredient for pastry creativity.





Quality - Taste Notes



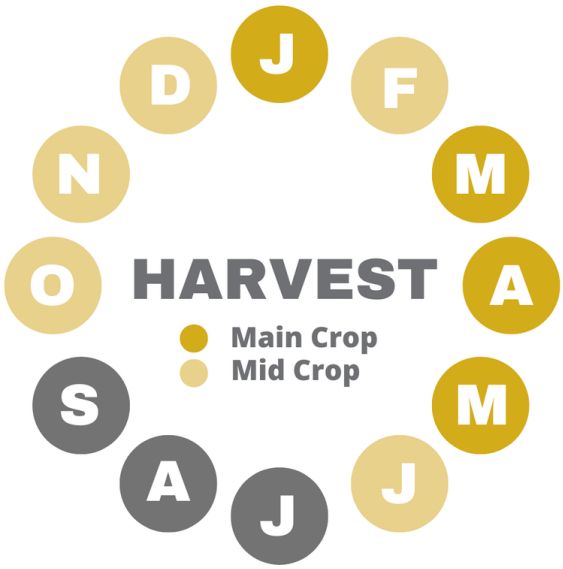
floral Turkish delight and dulce de leche, and roasted notes, tobacco



lychee, tangerine, and quince, aromatic herbs

1.30	65%	25%	50%	120
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25°; - Roasting conditions

Harvest



Processing

Varietal composition: Blend of hybrids (25% white, 30% lilac)
Pulp preconditioning: overnight in bags
Fermentation method: horizontal boxes
Pre-drying: 24h; 8 cm
Drying: 7 days

Generals

Producer: Asociacion de productores La Finca de Guacamaya (APROFIGUA)
Coordenates:
Availability: ~35 MT/year
Contact: saul1969alas@gmail.com