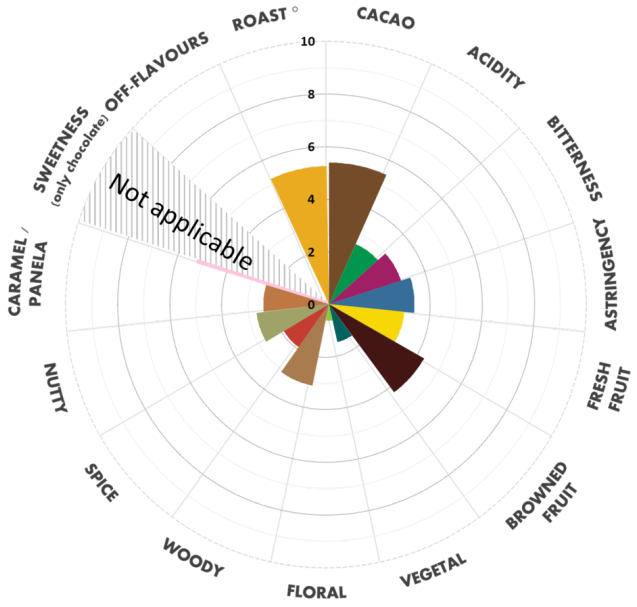
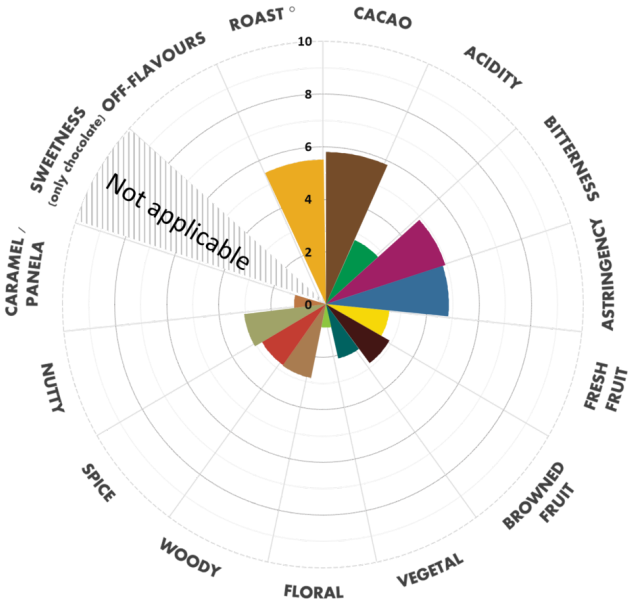


Vida

Vida cocoa originates from a single farm that brings together local and newly introduced varieties. In a mission for recuperation of local cocoa genetic identity, post-harvest is done on a moderate scale on farm level. It has a mellow character, with sweet notes of caramelized apple, sweet plantain, and cotton candy alongside with high cocoa and pecan nuts flavor. The brown fruit flavor is long lasting and lingering astringency is perceived as aftertaste.





Quality - Taste Notes



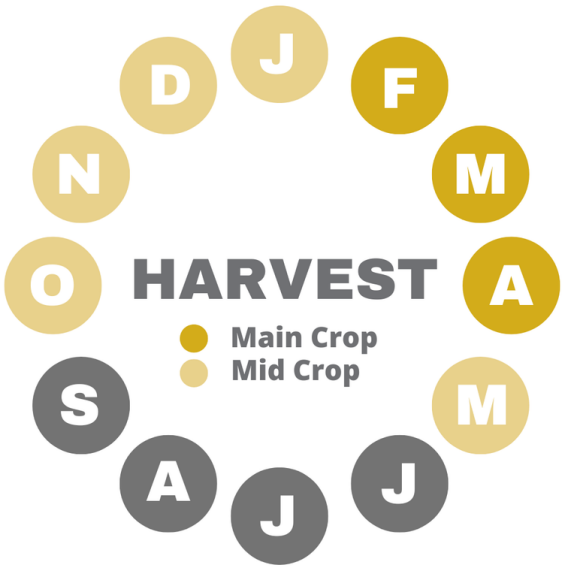
caramelized apple, sweet plantain, cotton candy,cocoa, pecan nuts



walnut, dark wood, fig, spice, resin, vegetal

1.10	50%	30%	35%	120
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest



Processing

Varietal composition: Blend of hybrids and clones (15% white, 20% clones)
Pulp pre-conditioning: -
Fermentation method: cascade-type boxes
Pre-drying: 24h; 5 cm
Drying: 6 days

Generals

Producer: Finca Las Violetas
Coordinates:
Availability: ~1 MT/year
Contact: vidalfue@gmail.com
Phone: