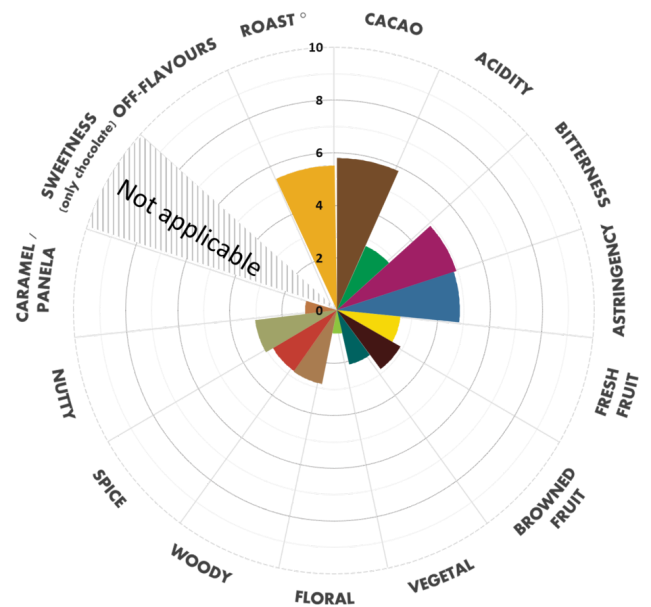
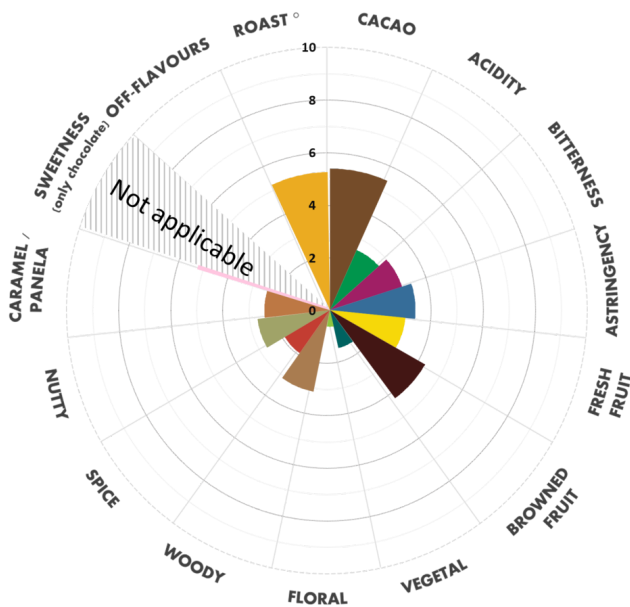




Vida

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

gr/bean
Bean size

50%

Well fermented
beans

30%

Semi fermented
beans

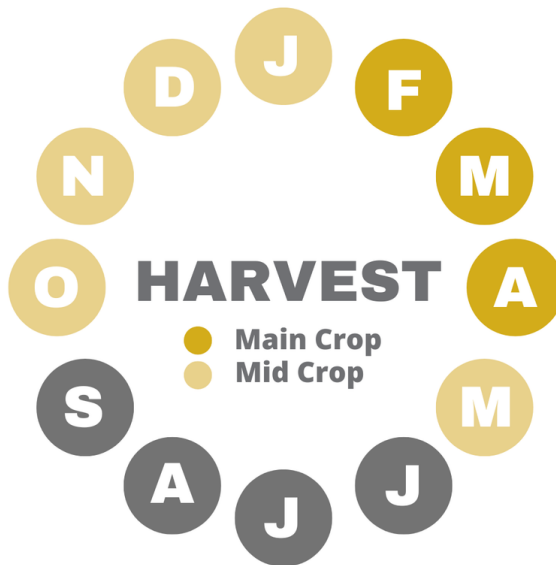
35%

Defects

120

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: