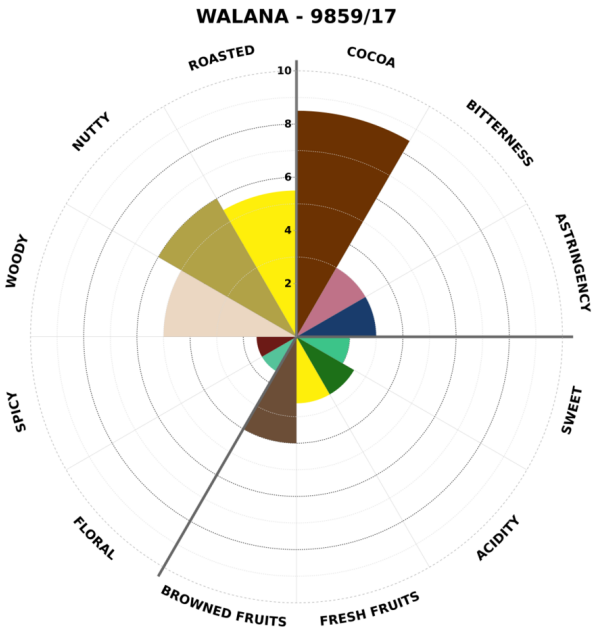
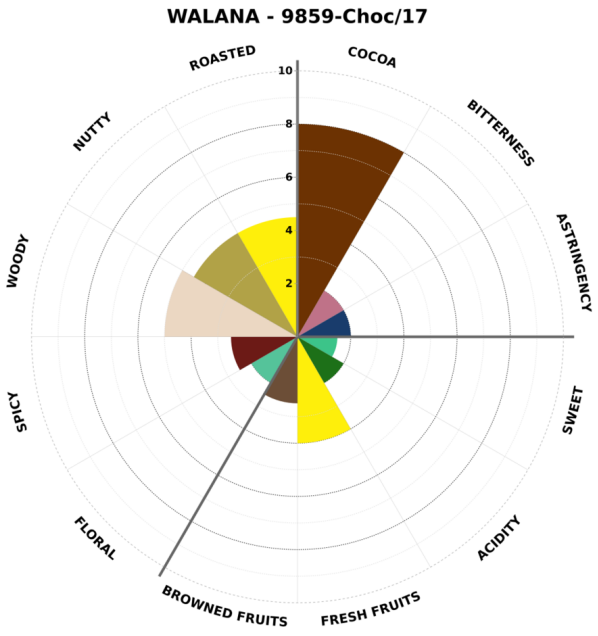


WALANA

La Campesina is a cooperative of small cocoa producers in Matiguás, Nicaragua, with more than 500 members in 37 communities. It promotes organic and sustainable production with a focus on the inclusion of women and youth, managing more than 1,500 certified hectares and exporting high-quality cocoa. Nearly 100 women producers actively participate in training and value-added programs.





Quality - Taste Notes



Honey, caramelized almonds, melon, leather, cinammon, mocha



Cocoa, walnut, wood, smoky, overipe fruit, earthy note

1.28	58%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25’; 12 µm Roasting conditions

Harvest



Processing

Composición varietal: Blend Trinitario (4 % lila; 0 % blanco)
Método de fermentación: Cajas de madera tipo cascada de 7 días (454 kg)
Presecado: 72 h; 15 cm; túnel solar
Secado: 12 días de secado al sol; túnel solar; bandejas de madera

Generals

Productora: Cooperativa Multisectorial Cacaotera La Campesina
Coordenadas: 13°01'36.3"N 85°22'04.3"W
Disponibilidad: ~50 TM/año
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