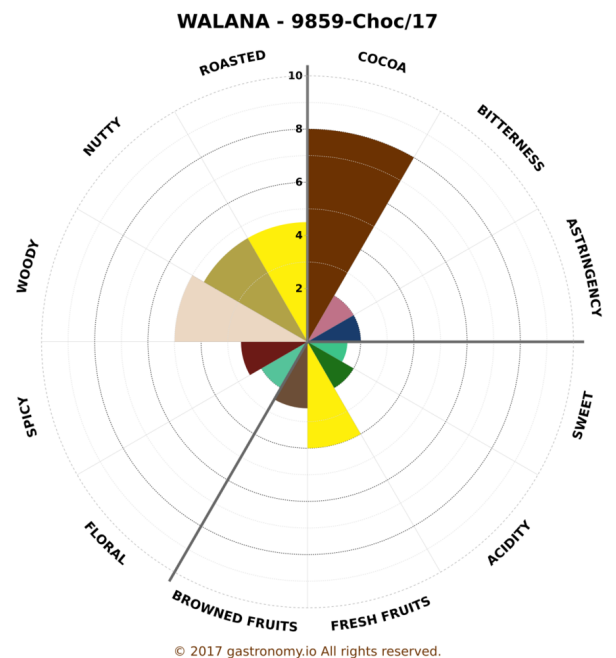
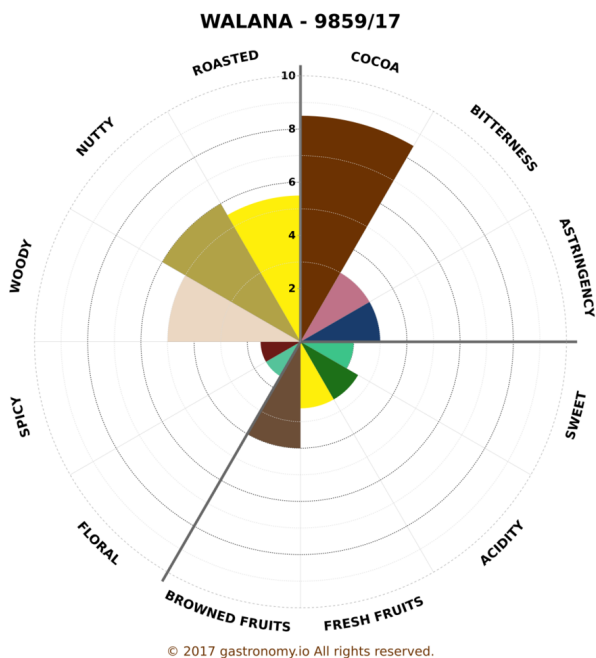




WALANA

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, overripe fruit, earthy note

1.28

gr/bean
Bean size

58%

Well fermented
beans

20%

Semi fermented
beans

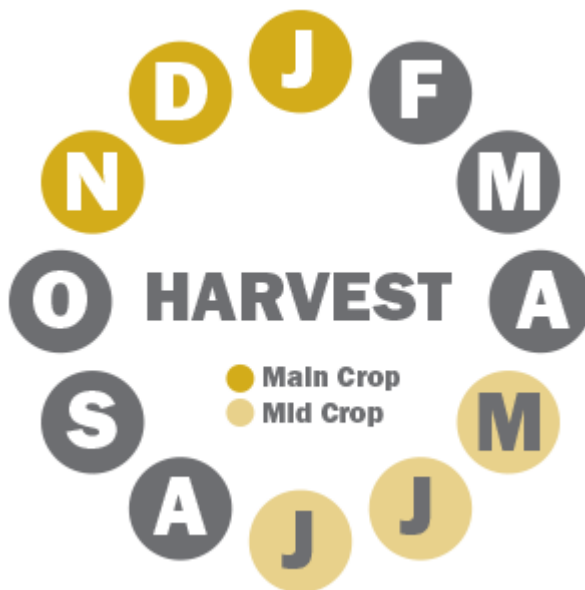
0%

Defects

120°C

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

Contacto: info@cooperativacampesina.com

Teléfono: (505) 2778-1055