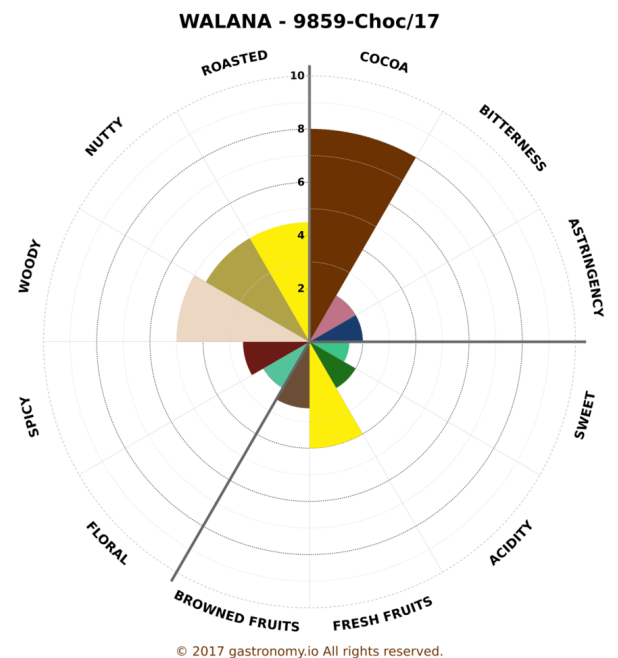
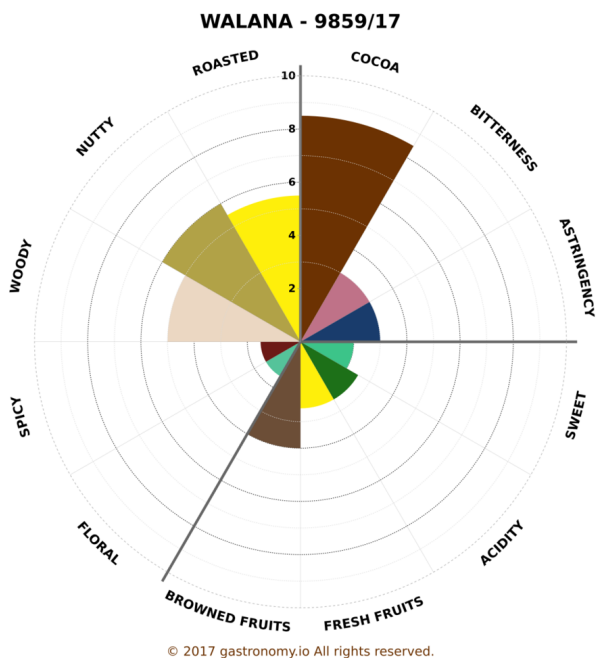




# WALANA

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

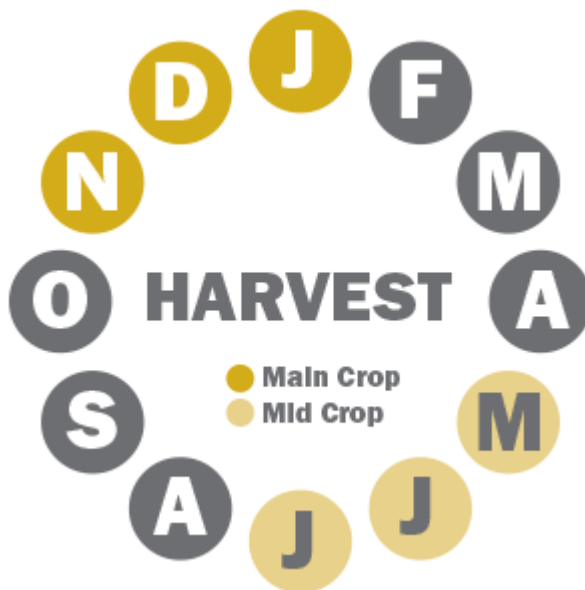
0%

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