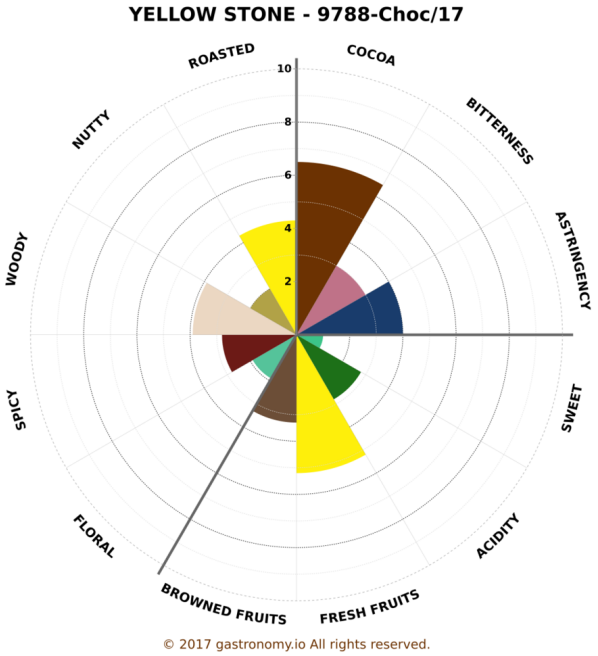


Yellow Stone

A very dynamic profile full of character; passion fruit, bilberries, grapes, apricot and mocha are some of the fine flavors that characterize this Acriollado cocoa. A citric touch is hugged by red pepper and black tea notes. The sensory experience is eventually ended with some alcoholic nutty flavors.



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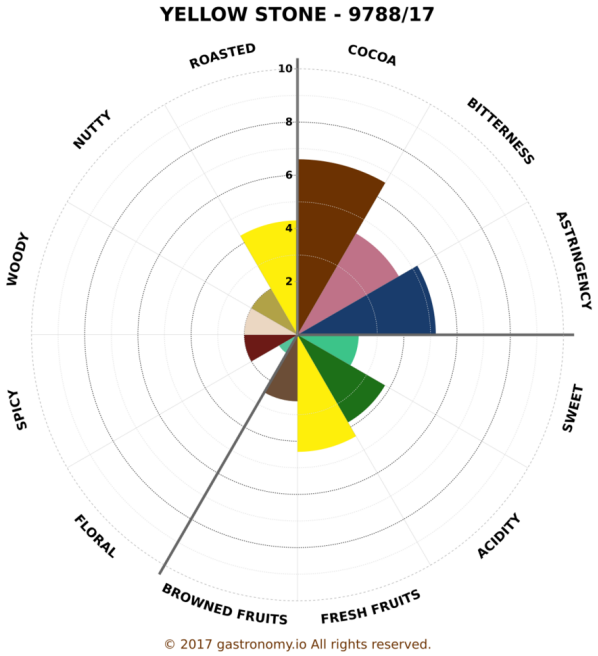

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Quality - Taste Notes



sesame & honey, mastic (resin), mango, apricot liqueur, flan, sweet wine



passion fruit, bilberries, grapes, apricot, mocha, alcoholic, black tea and citrus notes

1.15	54%	16%	0 - 1 %	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25 ’; 12 µm Roasting conditions

Harvest

Processing

Varietal composition: Acriollado blend (38% lilac; 28% white)
Pulp pre-conditioning: /
Fermentation method: Horizontal wooden boxes (240kg)
Pre-drying: 48h (Day1 2h sun; Day2 4h sun); 10 cm; open air
Drying: 7-day sun-drying; open air; wood

Generals

Producer: Cooperativa De Productores Agrícolas de San Viator Limitada
Coordinates: 15°44'25.2"N 86°30'45.0"W
Availability: ~25 - 35 MT/year
Contact: coproaserso.sanviator@yahoo.es
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Certification: