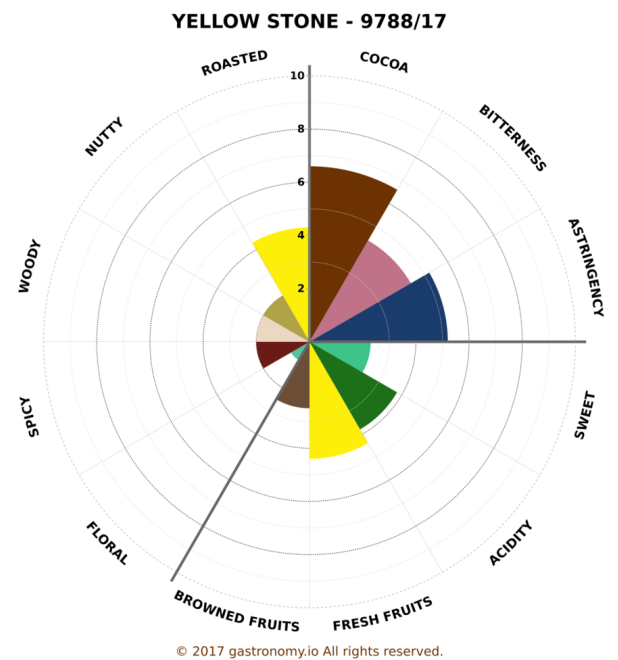
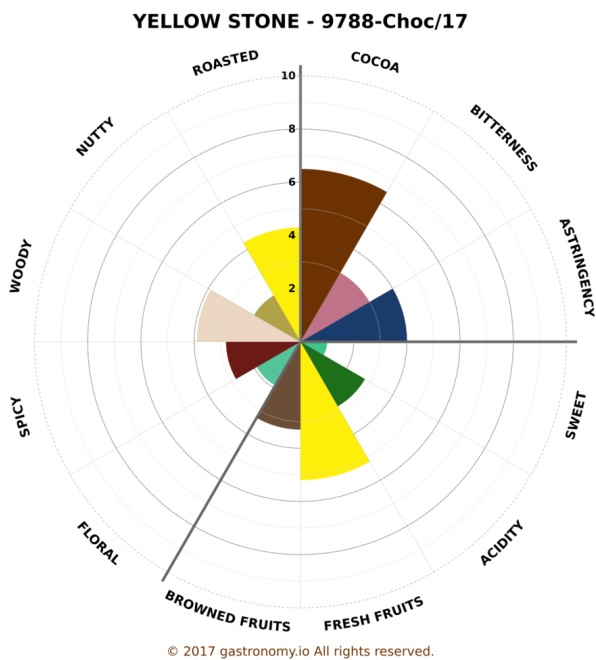




Yellow Stone

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.



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

gr/bean
Bean size

54%

Well fermented
beans

16%

Semi fermented
beans

0 - 1 %

Defects

120 ° C

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

Phone: (504) 9435-1338

Certification:

