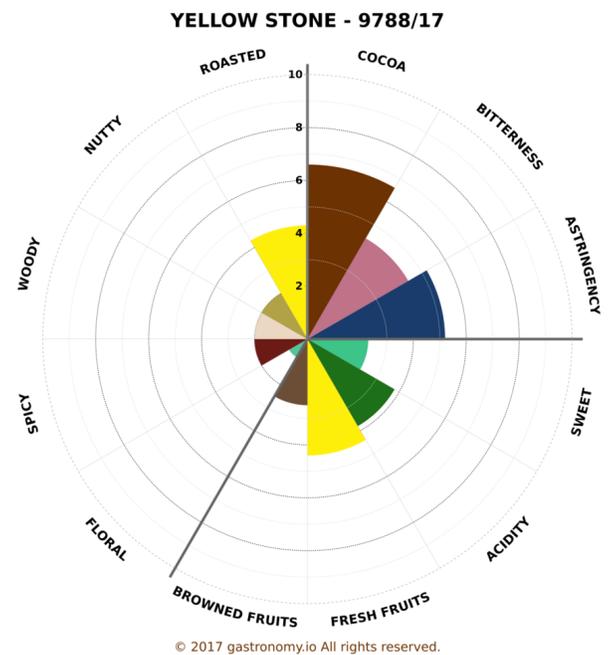
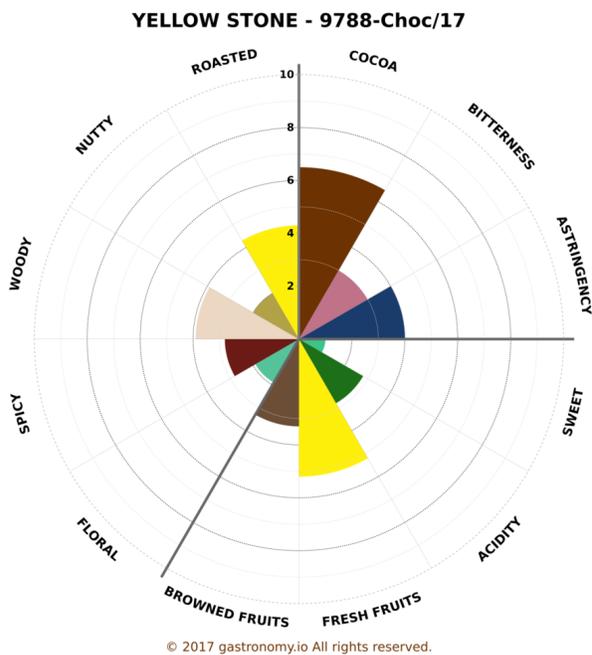




# Yellow Stone

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](mailto:coproaserso.sanviator@yahoo.es)

**Phone:** (504) 9435-1338

**Certification:**

