



Betulia B6

Maceo, Antioquia, Colombia

Annual Production: 3 MT/year



SOCIAL ASPECTS

Single-Farm
Organic



50 ha cocoa; 30 ha natural reserve

TERROIR & HARVEST



Tropical Low/Highlands

500 mm annual Rainfall

Intercropped with plantain, banana, hardwood

Harvest Season: November to July

PROCESSING



Varietal composition: Single-variety (98% white)

Pulp pre-conditioning: /

Fermentation method: linear boxes (300 kg); 5 days, 2-3 turns

Pre-drying: 12h at 6 cm

Drying: -7-10 days natural sun drying; wooden terrace

QUALITY & FLAVOR



Moisture: 7%

Bean size: 145 gr/100 beans

Well-fermented Beans: 70-75%

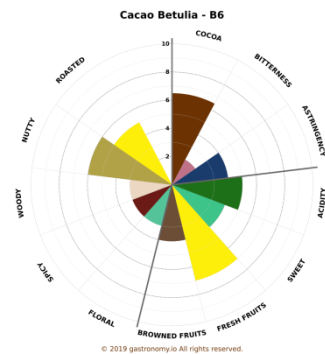
Semi-fermented Beans: 10-20%

Fissuring: 80%



Roasting Conditions: 130°C;25'

Liquor Flavors: Hazelnut, yellow fruit, berries,
Sparkling, fruity yoghurt



X



For technical questions : zop@zoto.be
For orders & samples: christian@cacaobetulia.com

