



Betulia B8

Maceo, Antioquia, Colombia

Annual Production: 500 KG/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 (100% white)

Pulp pre-conditioning: /

Fermentation method: linear boxes (150 kg); 5 days, 3 turns

Pre-drying: 24h at 6 cm

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

QUALITY & FLAVOR



Moisture: 7%

Bean size: 185 gr/100 beans

Well-fermented Beans: 40-50%

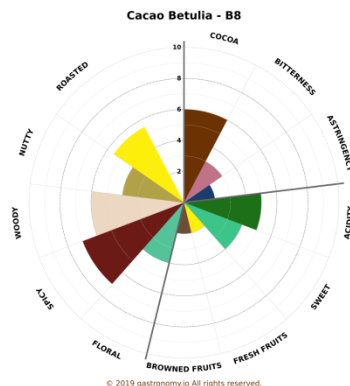
Semi-fermented Beans: 20-25%

Fissuring: 65%



Roasting Conditions: 130°C; 18'

Liquor Flavors: Spicy, dry herbs (thyme, oregano), red bell pepper, forest breeze, daisy flower, tea



X



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