



## Betulia B9

Maceo, Antioquia, Colombia

Annual Production: 5 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, 3 turns

Pre-drying: 24h at 6 cm

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

## QUALITY & FLAVOR



Moisture: 7%

Bean size: 160 gr/100 beans

Well-fermented Beans: 50-60%

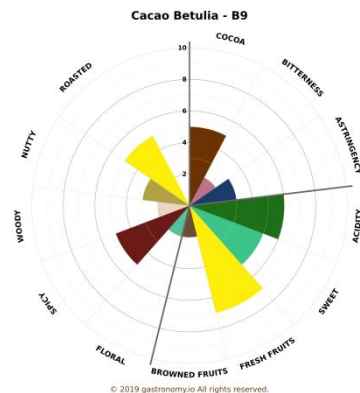
Semi-fermented Beans: 15-25%

Fissuring: 70%



Roasting Conditions: 120°C; 18'

Liquor Flavors: Ripe pineapple, star fruit, refreshing, mocha, pine wood, spicy



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