



Mixtura

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-farm blend of native clones (~50% lilac & 25% white)**

Pulp pre-conditioning: /

Fermentation method: **linear boxes (300 kg); 6 days, 3 turns**

Pre-drying: **24h at 8 cm**

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

QUALITY & FLAVOR



Moisture: **7%**

Bean size: **150 gr/100 beans**

Well-fermented Beans: **50-60%**

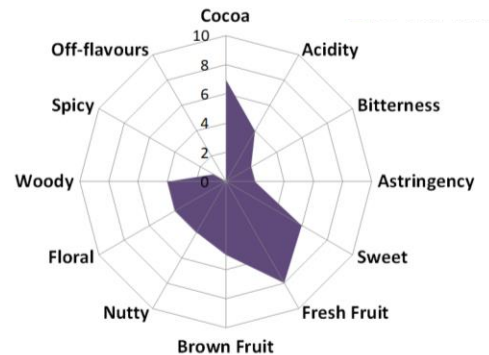
Semi-fermented Beans: **15-25%**

Fissuring: **55-60%**



Roasting Conditions: **120°C; 25'**

Liquor Flavors: **Tutti-Frutti, cooked plum, maple syrup, salty & spicy**



X



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