

Cuyagua

Venezuela

The town of Cuyagua is located along Venezuela's North Central coast in the Aragua state.

The town has centuries old tradition of cacao farming involving the entire community producing some of the most rare and unique cacaos. Like many of the coastal towns of Venezuela, Cuyagua has a rich history, culture, traditions and different aspects that could be explored, but cacao is at the core essence of Cuyagua.



FLAVOUR PROFILE

Fresh bowl of cherries, cherry wood and Brazilian notes. Unique acidity.



FARM INFORMATION

Hacienda La Campesina, is the post harvesting facility in Cuyagua and has an exclusivity agreement with Cacaos Caracas, our trusted partner at origin.

The beans of the cacao trees from Cuyagua's plantations have high aromatic potential due to their proximity to the criollo genotype.

The cocoa beans from Cuyagua undergo a strict hand sorting procedure by hands of the women of the Hacienda La Campesina.



GRADING: Premium - high quality selected beans

GENETICS: Trinitario

SIZE: Almond, Varied Size < 100g per 100 beans

FERMENTATION: 5 to 7 Days in wood boxes

DRYING: 7 days slowly sun Dried

PACKAGING FORMAT: Jute Bags of 60 Kg



HARVEST SEASON

Peak season: Nov - Jan | Mid season: Jun - Sep



POST HARVEST



Beans are then classified according to the harvest time and the general conditions of wet mass to ensure a successful fermentation process. During reception a cleaning process is carried out to remove all foreign bodies and impurities which may alter the development of the fermentation process.

The cacao producers of Cuyagua understand the importance of the fermentation to achieve a great flavour profile. They make sure beans have enough pulp to allow the right fermentation protocol which varies between 5 to 7 days in wooden boxes.

The drying process is carried out in the farm, with slow and constant movements.