

# Sur del Lago (F1)

## Venezuela

Even though Sur del Lago might sound like a small region, this renowned origin below Lake Maracaibo encompasses several states in Venezuela, including Zulia, Mérida, Táchira and Trujillo. Many cocoa producers are located within this geographical area.



### FLAVOUR PROFILE

The cocoa from Sur del Lago has a delicate fruity, wood and nut flavour. Low astringency, low acidity.



### FARM INFORMATION

Our partner at origin, has a couple of plantations of its own of about 5 ha but also take on the task to collect cocoa beans from more than 800 smallholder farmers in this region. Farmers in the region follows guidance in terms of drying procedures to guarantee as much as possible consistency.



GRADING: Premium - F1  
GENETICS: Trinitario (10-30% criollo)  
FERMENTATION: 75% min.  
DRYING: 7 days slowly sun Dried  
PACKAGING FORMAT: Jute Bags of 60 Kg



### HARVEST SEASON

Peak season: Dec - Feb | Mid season: Jul - Oct



### POST HARVEST

Cacao beans are bought from all smallholder farmers in the region in wet form (en baba).

The beans are taken to a central fermentation facility to ferment for around 7 days.

The drying process uses wooden drawers, with slow and constant movements. It starts with a few hours of sun exposure on the first day, increasing the time in the following days until it reaches the right moisture.

