

Ocumare Venezuela

Ocumare de la Costa is a small coastal town located in north of Aragua, Venezuela. Cacao trees are grown in farms in the Municipality of Costa de Oro. The region is part of the larger coastal area known as the "Cocoa Belt," which stretches along the Venezuelan coast and is famous for producing some of the finest cocoa beans in the world such as Cuyagua, Chuao and Choroni.



FLAVOUR PROFILE

Medium/dark body with notes of ripe cherries, pecan nuts with a creamy undertone.



FARM INFORMATION

Many farmers in Ocumare continue to use traditional cultivation methods, which involve minimal use of chemicals and a focus on sustainable practices.



GRADING: Premium
GENETICS: 100% Trinitario with around 10-20% criollo beans
SIZE: Almond, Varied Size < 100g per 100 beans
FERMENTATION: 70 - 75% Well fermented beans
DRYING: 6-7 days slowly sun Dried
PACKAGING FORMAT: Jute Bags of 60 Kg



HARVEST SEASON

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



POST HARVEST

Ocumare cocoa beans have a high percentage of Criollo ancestry and superior Trinitario genetics. For fermentation, the beans are placed in wooden boxes covered with banana leaves from the region for 5 to 6 days. Once fermented, the beans are spread out on a surface. During the first day, they are turned every 6 hours. The frequency of turning throughout the process depends on the prevailing weather conditions.

After dried, the beans are hand sorted and packed in jute bags ready for export.

