

Porcelana Venezuela

Porcelana cacao, a rare Criollo variety, has been cultivated for centuries in the Venezuelan mountains around Lake Maracaibo. Its cultivation was nearly abandoned due to low yield and disease susceptibility, but recent efforts have revived its production due to the high market value of its beans.



FLAVOUR PROFILE

Renowned for its exceptional aromatic power, smooth flavor, and delicate texture with notes of malt, unroasted pistachios, light strawberry and delicate rose.



FARM INFORMATION

Porcelana cacao trees are small, with fine, short branches and soft green or pinkish leaves. The pods are short, cylindrical, and range in color from white to red. Each pod contains 25 beans, known for their completely white color, which is a hallmark of this prized variety. Iraima Chacon, our partner at origin, oversees genetic preservation as well as post harvesting processes.



GRADING: Premium
GENETICS: Criollo Porcelana (Ancestral Criollo)
SIZE: Large beans - 70-80 beans per 100 g
FERMENTATION: 3-4 days fermentation 175% Well fermented
DRYING: 6-7 days slowly sun dried
PACKAGING FORMAT: Jute Bags of 60 Kg



HARVEST SEASON

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



POST HARVEST

For fermentation, the beans are placed in wooden boxes covered with banana leaves from the region for 3 to 4 days. It is extremely delicate and mistakes in the process can lead to over-fermentation rapidly. 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.

