



CRAFTING MARKETS

COCOA ORIGIN REPORT

Hacienda Limón

In the heart of Ecuador, we find Hacienda Limon, a 191-hectare plantation growing one of the most exceptional cacao varieties, the Arriba Nacional. Cocoa beans from Hacienda Limon are **certified Heirloom Cacao**. The farm is located in the Cotopaxi province, home to the most active volcano in Latin America and part of the Andes mountains.

ECUADOR Hacienda Limón

Historical eruptions have created a **fertile soil** rich in minerals and nutrients, an excellent land with high organic matter content, good moisture retention, and drainage.

Hacienda Limon is currently owned by 12Tree, a German sustainable investment firm. Since the acquisition in 2019, they have initiated several social programs including access to a scholarship program and 0% interest employee loans. They grow Arriba cacao which belongs to the cacao variety "Nacional". This **rare indigenous cacao** variety is threatened by more productive varieties, 12Tree, is helping to restore and repopulate the plantation.

Est year: 1988

Lot: 48

Harvest year: 2023

Region: Quevedo, Cotopaxi

Type: Social Enterprise

Farm Size: 191Ha

45 workers contributed

Farm gate price
USD 3.75 per kg



Quality and post - Harvest

Hacienda Limon is a single plantation controlling the full process of post-harvest. They grow, ferment and dry at their own facility

Fermentation:
4-5 days on average

Drying:
7-8 days on average

Bean size:
66 beans per 100 gram

Variety:
Nacional (EET 19, 95, 96, 48, 103)

Sorting:
Machine sorted

Certification(s):
Organic, UTZ

Other crops:
Banana, Lumber, Tropical Fruits

Harvest season:
October- February

Bag size:
69 kg

Bag type:
Jute

Cadmium:
0.30 mg/kg

Flavour profile

The flavour is very consistent. Hacienda Limon team controls the full process of fermentation and drying. Strict protocols are being used.



Flowers



Caramel



Hazelnuts



Creamy
Chocolate

