



Data Sheet



Cocoa of Cuyagua

The valley lands of Aragua have characteristics that make them be the most fertile of the country. There are lands with a medium accumulation of organic material and clay, where the shores of the lake shows formation of calcium content.

Cuyagua is located in the "Costa de Oro" municipality in the Aragua state of Venezuela anchored in a wonderful vegetation of fertile lands of the National Park Henry Pittier.

The Immaculate Conception Church of Cuyagua is currently dating to 1907, which has been the protagonist of the traditional production of cocoa, that form the heart of the people who have made a cocoa lifestyle.

Product: Cocoa beans Scientific name: Theobroma Cacao	Aromatic Profile: Fruity floral cocoa, Hints of plum, Nuts, Malt
Quality: F1 Family: Malvaceae	Fermentation: 6 days, more than 80%
Variety: Criollo, Location: Cuyagua. Municipality: Ocumare de la Costa. State: Aragua, Venezuela	Bean Amount: N/A Average bean weight: 1,08 g
Physical conditions: agricultural population located in the north of Aragua oordenadas coordenates UTM Datum NORTH Canoe: 1.159.228 ; EAST: 642.367	Production since the beginning of XVII, known as the Ruta del Cacao. Regional Production: 15 tons Exported Quantity: 9.000 kg
Natural vegetation: tropical forest according to the Hubble classification.	Production Area: 900 fincas. Number of Producers: 10 families
Suelos: CLASE III, según la Clasificación de Uso de los Suelos VII aproximación de la capacidad de uso por Juan Comerma y Luis Arias.	Climate: Maximum: 30,5 °C. Minimum: 22 °C Rainfall: 600 mm. Minimum rainfall: 800 mm Hight: 100 masl