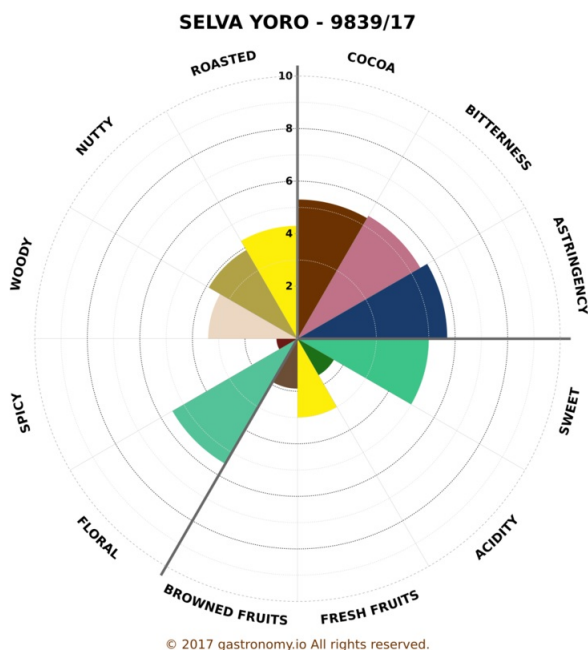




## Product **Selva Yoro**

The Mayan spirits gather together and transform raw cocoa through a traditional method; a special processing when the beans have to absorb the liquids of the fresh pulp instead of letting them drain away. A slow process with close supervision in a closed solar tunnel leads to an aromatic cocoa with intense notes of wild valley flowers and thyme, coconut/almond milk, and sesame oil.



### ► Quality - Taste notes

**Bean Size:** 1.53 gr/bean

### ► Processing

**Varietal composition:** Trinitario blend (30% lilac; 2%

**Well-fermented Beans:** 52%

**Semi-fermented Beans:** 24%

**Defects:** 1-3%

**Roasting Conditions:** 120°C; 25'; 12 µm

**Liquor:** wild valley flowers, thyme, green, pink pepper, coconut/almond milk, sesame oil, mushroom

**Chocolate 66%:** toasted bread, flowery herbal perfume, coffee pulp, yellow fruit notes, pink pepper, gin, nutty aftertaste

### ► Harvest



white)

**Pulp pre-conditioning:** /

**Fermentation method:** Mayan Tradition wicker basket in solar tunnel (50kg)

**Pre-drying:** 72h; 8 cm; solar tunnel

**Drying:** 15-day sun-drying; solar tunnel; petate

### ► Generals

Yoro, Honduras

**Producer:** Asociación de Producción Agrícola "Cacheteros de Guaymas" Limitada APROCAGUAL

**Coordinates:** 15°17'28.5"N 87°42'07.5"W

**Availability:** ~0.5 - 1.0 MT/year

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