



CHIVITE

This is an interesting duo; having introduced for the first time in the region *an extended pre-drainage step* before the fermentation we compare the impact of *drainage layer thickness* on final quality. While **Sotz** includes pre-drainage on a thick layer, **Chivite** was thin-spread to pre-drain and both were followed by a lengthy fermentation and drying due to the big bean size. This new practice adds on the spicy character of this cocoa.

Chivite is the vivid and refreshing presentation; *exotic pineapple* and *kiwi acidity* blends with subtle *black pepper* notes. *Chestnut* and *honey* hints come up in the chocolate and smoothen the *nutty tannins*.

Quality - Taste Notes



chestnut, honey, nutty tannins, pineapple jam,
sweet-sour berries



exotic pineapple, kiwi acidity, black pepper
notes

1.50

gr/bean
Bean size

56%

Well fermented
beans

20%

Semi fermented
beans

0%

Defects

120°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional
blend (20% lila; 10% white)

Pulp pre-conditioning: overnight
extended on perforated beds 8 cm

Fermentation method: horizontal
boxes

Pre-drying: 24h; 6-7 cm

Drying: 7 days on wooden beds

Generals

Producer: Asociacion de Desarrollo
Maya Chivite ADEMAYACH

Coordinates: 15° 34' 05.30" N 89°
54' 51.59" W

Availability: ~10 MT/year

Contact:

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