



OX EEK

This classic regional Guatemalan blend is properly taken care by the local Mayans. Its usual character is the citrus *peel* and *bitter almond* but now the introduction of pre-drainage step and gradual pre-drying elevated the *red fruit* potential with sweet *sour redcurrant* being the front flavour. As chocolate, the tart *red fruit note* also predominates in **OX EEK** giving complexity with *mineral wine acidity* and *floral hints*.

Quality - Taste Notes



tart red fruit, mineral wine acidity, floral



red fruit, sweet sour redcurrant

1.84

gr/bean
Bean size

40%

Well fermented
beans

20%

Semi fermented
beans

0%

Defects

120oC

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional blend (24% lila; 12% white)

Pulp pre-conditioning: overnight extended on perforated beds 10 cm

Fermentation method: horizontal boxes

Pre-drying: 72h; gradually-reducing layer

Drying: 8 days on wooden beds

Generals

Producer:Asociacion de Desarrollo integral Ox eek Santa Maria
ADIOESMAC

Coordinates:15° 33' 56.80" N 89° 49' 55.80" W

Availability: ~12 MT/year

Contact:

Phone: