

Qawa Kakao

This trio rises from a single plantation when intentionally the potential of the uncommon single varietals was to be presented. **Qawa & Xkakao Roq ha** - in-house clones - bring a new dimension to flavor potential of Guatemala; **Qawa Kakao** opens up with an *intense floral bouquet of geranium and hibiscus* with *aromatic essence* and strong *Physalis* flavor. **Xkakao Roq ha** elevates *red fruit* notes; *juicy pomegranate, berries* but also *tart citrus* and *kiwi* blend in harmony finishing with *sweet* woody, and *lingering cocoa* flavors.

Quality - Taste Notes



toffee, physalis, exotic flowers, wood, yellow fruit



intense floral bouquet (geranium, hibiscus), aromatic essence, physalis

1.20 gr/bean Bean size



ll fermented beans 20% Semi fermented beans 0% Defects 20'; -Roasting conditions

Harvest

Processing

Varietal composition: Chimelb 15 (60% lila; 20% white) Pulp pre-conditioning: overnight in bags Fermentation method: horizontal boxes Pre-drying: 48h; gradual sun exposure Drying: 7 days on wooden beds

Generals

Producer:Finca Chimelb / 12Tree Cacao Coordinates:15° 34' 20.34" N 90° 01' 57.55" W Availability: ~5 MT/year Contact: jaume.martorell-mir@12tree.de Phone: +34 629 900265