



## SOTZ

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.

Sotz's allspice and pine wood flavors are predominant wrapped into a very balanced ripe starfruit and melon fruitiness. The sweet panela makes this profile very round and as chocolate it becomes addictive.

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



panela, melon, orange, honey, dried fruit, light  
jasmine



allspice, pine wood, starfruit, melon

1.70

gr/bean  
Bean size

40%

Well fermented  
beans

28%

Semi fermented  
beans

0%

Defects

120°C

25'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Regional  
blend (40% lila; 10% white)

**Pulp pre-conditioning:** overnight  
extended on perforated beds 20 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' 08.10" N 89°  
54' 58.39" W

**Availability:** ~10 MT/year

**Contact:**

**Phone:**