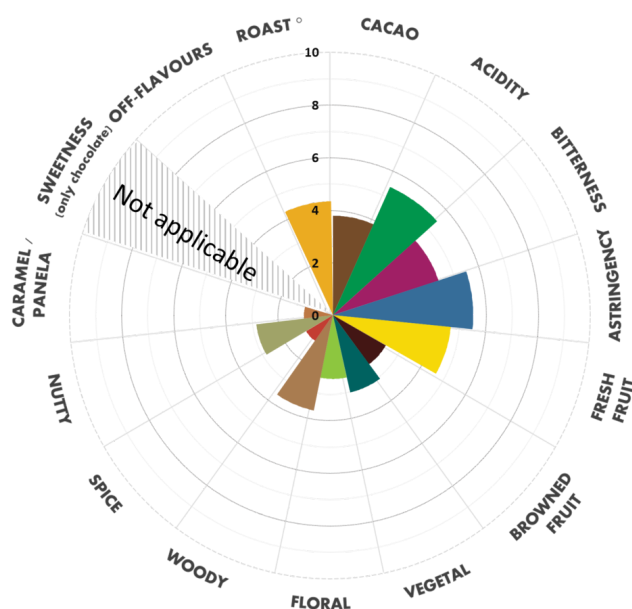
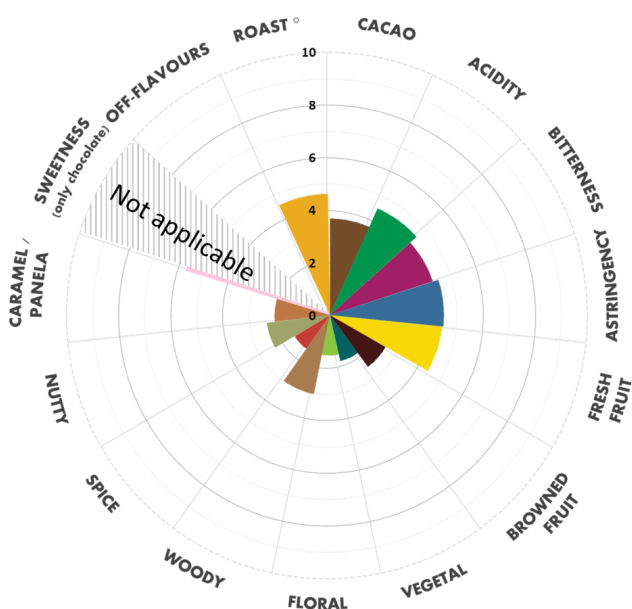




A'aneb

A'aneb, is an *energetic* addition, the link to tradition. Under traditional processing, A'aneb brings in the spiritual elements of Alta Verapaz. Its sensorial profile is very particular with strong vegetal and unrefined floral notes accompanied by raw forest aromas. The nutty astringency gives length to the sensory experience. The chocolate version expresses a pungent winey acidity, aromatic wood notes of eucalyptus and mint, and lingering astringency. This ceremonial cacao is the connection to the Mayan ancestors of Guatemala through a dynamic sensory experience which can be enhanced under rougher texture, as typical local preparation techniques.



Quality - Taste Notes



winey acidity, aromatic wood notes of eucalyptus and mint, lingering astringency



vegetal, unrefined floral notes, raw forest aromas, nut skins, fruity acidity

1.30

gr/bean
Bean size

35%

Well fermented
beans

25%

Semi fermented
beans

30%

Defects

120

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Blend of hybrids and clones (5% white; 5% lilac)

Pulp pre-conditioning: -

Fermentation method: traditional in boxes followed by box

Pre-drying: -

Drying: 6 days

Generals

Producer: Asociación de Desarrollo Integral Regional Peyan K'atb'alpom

Coordinates:

Availability: ~15 MT/year

Contact: raulquezadaa@outlook.com

Phone: