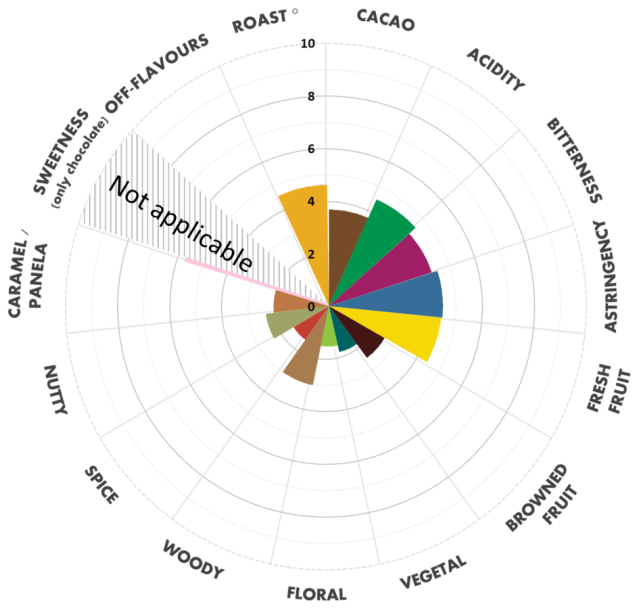
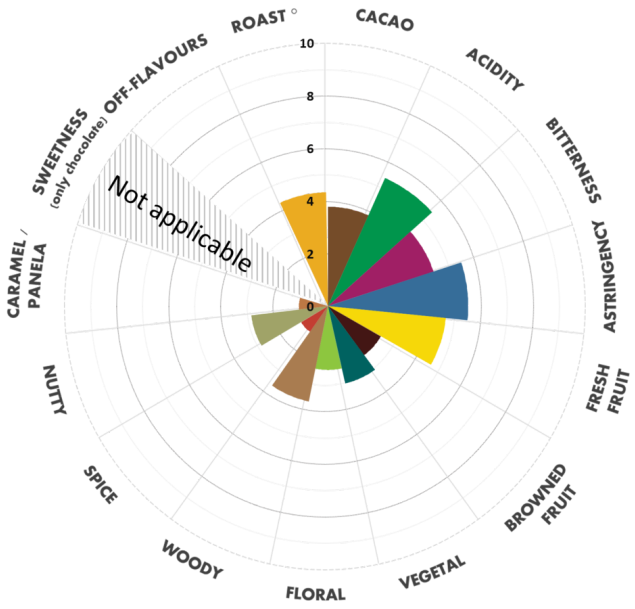


A'aneb

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



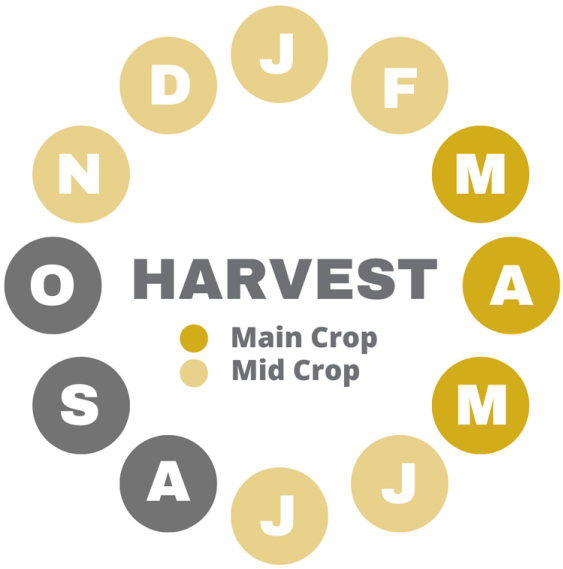
winey acidity, aromatic wood notes of eucalyptus and mint, lingering astringency



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

1.30	35%	25%	30%	120
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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: