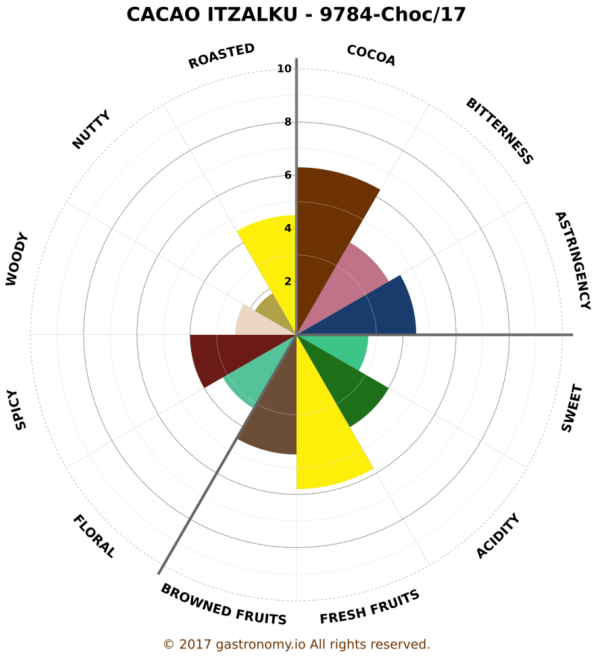
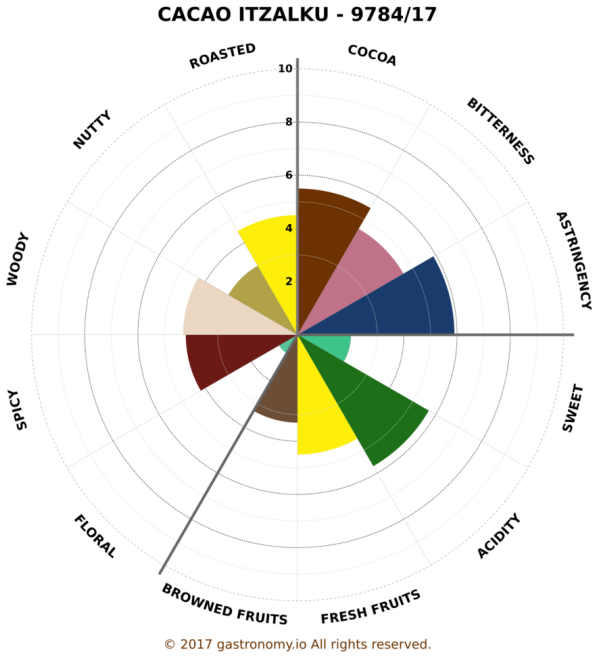
Itzalku

Processing this cacao at farm level in mini boxes allows for unique flavor development. The refreshing blend of citrus fruits and mint & lemongrass is pleasantly covered by a soft woody breeze. Converted into chocolate, it releases the sweetness of red apple crumble strewed with sprinkles of nutmeg and cinnamon.





Quality - Taste Notes

cocoa, date, molasses, brown fruit, green apple, peanut

cashew apple, citrus, raspberry, mint, lemongrass, woody, smoky

1.02	52%	24%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25’; 12 µm Roasting conditions

Harvest

Processing

Varietal composition:
Trinitario blend (32% lilac; 8% white)
Fermentation method:
Small-sized wooden box (50kg)
Drying: 8-day sun-drying; open air; wicker basket

Generals

Producer: Cooperativa los Izalkos
Coordinates: 13°44'05.8"N 89°40'40.4"W
Availability: ~0.5 MT/year
Contact: chocolates.izalco@gmail.com
Phone: (503) 6156-1618