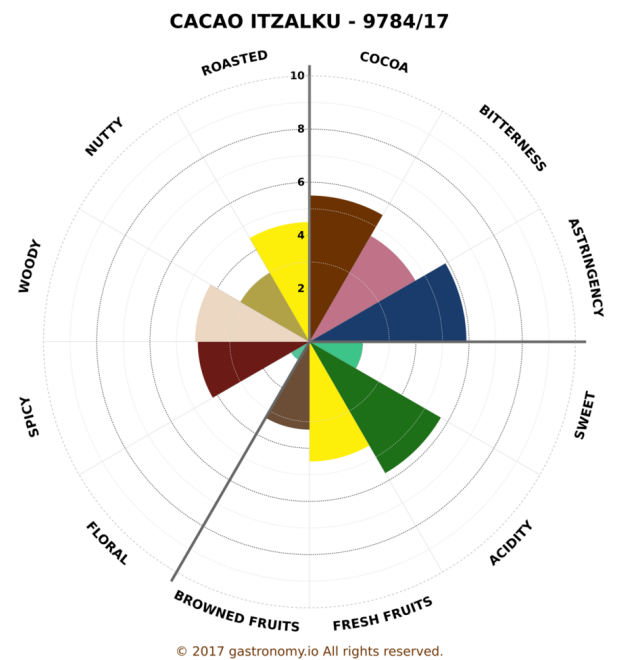
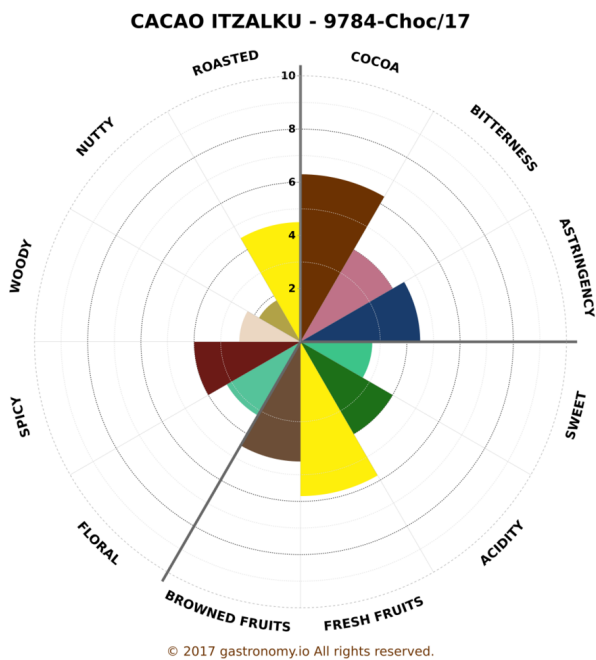




Itzalku

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

gr/bean
Bean size

52%

Well fermented
beans

24%

Semi fermented
beans

0%

Defects

120°C

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