



## CHIVITE

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.

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



chestnut, honey, nutty tannins, pineapple jam, sweet-sour berries



exotic pineapple, kiwi acidity, black pepper notes

1.50

gr/bean  
Bean size

56%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

120°C

25'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Regional blend (20% lila; 10% white)

**Pulp pre-conditioning:** overnight extended on perforated beds 8 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' 05.30" N 89° 54' 51.59" W

**Availability:** ~10 MT/year

**Contact:**

**Phone:**