

# **SOTZ & CHIVITE**

This is an interesting duo; having introduced for the first time in the region *an extended predrainage 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 predrain 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*.

These profiles are produced by the ADEMAYACH cooperative in San Juan Chivite Village, located along the Cahabon river. This village can be traced back to 1986, during the civil war, when Del Centavo Foundation acquired 180 hectares of land and provided it to Mayan families to establish a new village and cultivate coffee and cacao. In 1990 farmers started harvesting cacao and coffee, and in the years after, they paid the land back and became legal owners of their farms.

#### **Cocoa Flavor Map**



## **Quality - Taste Notes**



SOTZ: panela, melon, orange, honey, dried fruit, light jazmine. CHIVITE: chestnut, honey, nutty tannins, pineapple jam, sweet-sour berries



SOTZ: allspice, pine wood, starfruit, melon. CHIVITE: exotic pineapple, kiwi acidity, black pepper notes

**1.50** gr/bean Bean size

### 56% Well fermented

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:Asosciacion de Desarrollo Maya Chivite ADEMAYACH Coordinates:15° 34' 05.30" N 89° 54' 51.59" W Availability: ~10 MT/year Contact: Phone: