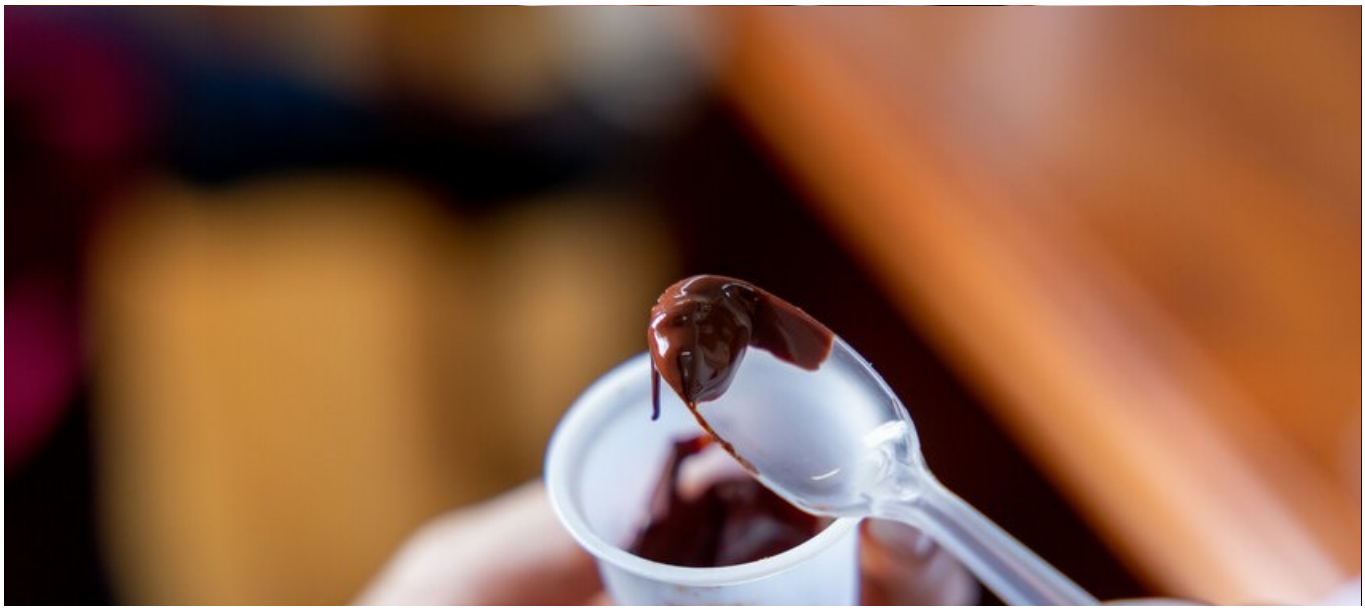
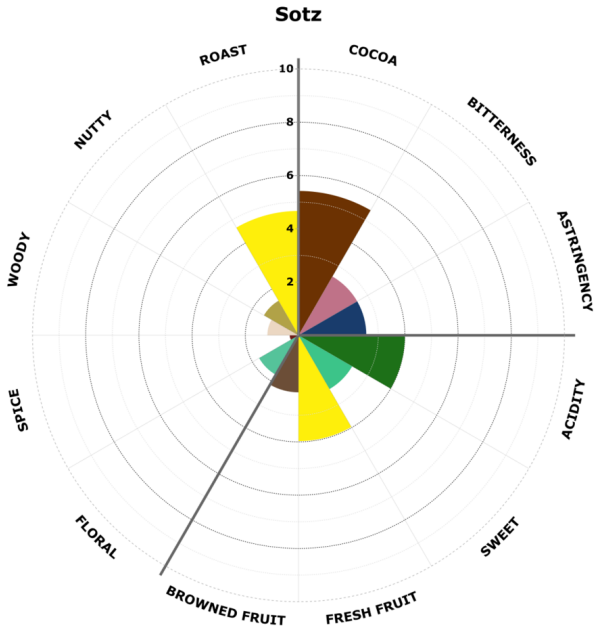


SOTZ & CHIVITE

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. *Chestnu*t 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.



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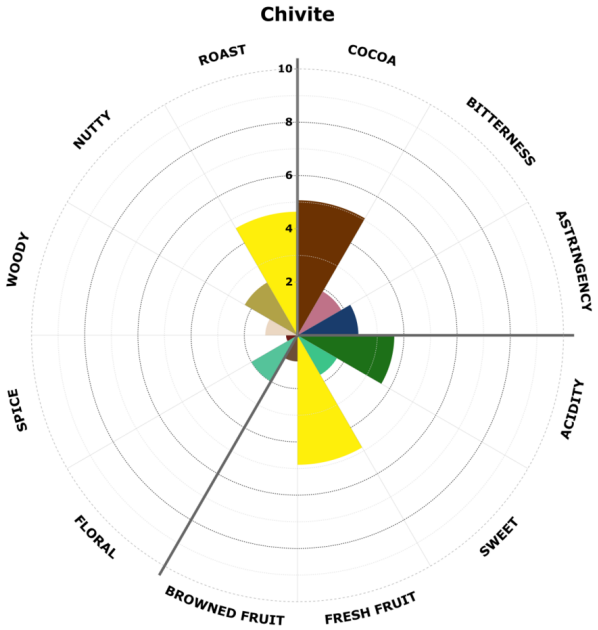

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Quality - Taste Notes

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	56%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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: