



Ch'och'el

Seeking for local native cocoas in the region where Mayans were thriving in the past, is like discovering from the local culture. **Ch'och'el** smells like *vanilla-cinnamon ban* drained in *cherry liqueur* leaving a *sweet vegetal* aftertaste.

Quality - Taste Notes



chocolatey, vanilla, raisins, caramel, grassy



vanilla, cinnamon ban, cherry liqueur, sweet
vegetal

1.24

gr/bean
Bean size

82%

Well fermented
beans

12%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional clones (30% lila; 10% white)

Pulp pre-conditioning: overnight in bags

Fermentation method: horizontal boxes

Pre-drying: 24h; 10 cm

Drying: 10 days on wooden tables

Generals

Producer: Fundación ProPetén

Coordinates: 16° 14' 20.40" N 89° 12' 45.04" W

Availability: ~2 MT/year

Contact: rcontreras@propeten.org

Phone: +502 59803610