

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	82%	12%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
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