



## 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

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