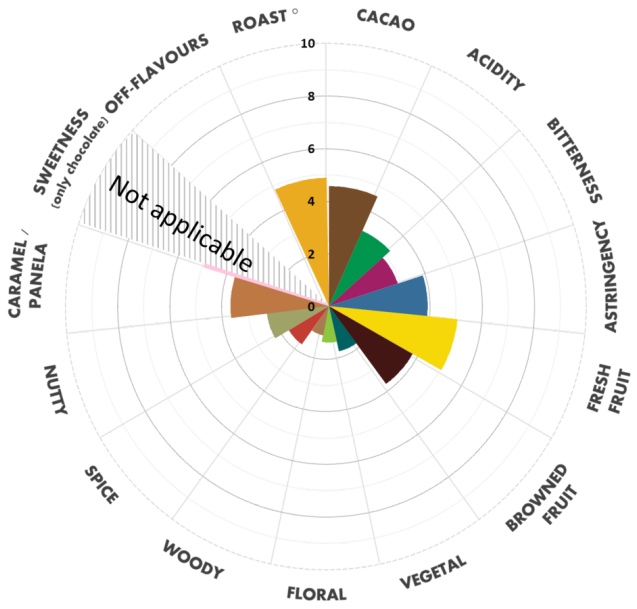
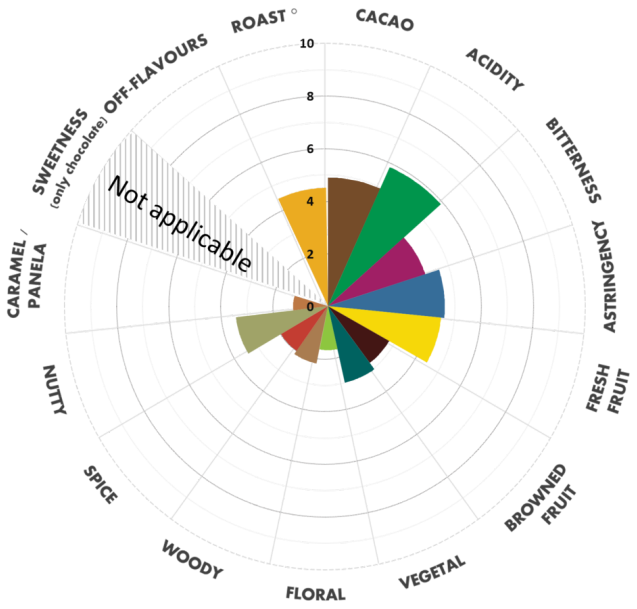


Hix

Digging in the rainforests of Alta Verapaz, local hybrids blended with popular newly introduced clones accent the flavor experience and challenge the palate. Striving for early cocoa bean acidification through newly introduced practices, **Hix,** comes with pleasant citrus and starfruit acidity followed by aromatic herbs and spices, like cardamom and juniper, finishing with woody tones and fresh macadamia nuts. Once sugar is added in the recipe, Hix drags you in a long-lasting sensory flight with strong dried fruit notes (apricot, dates, orange peel), and sweet and refreshing spicy hints of licorice, cinnamon, and eucalyptus.





Quality - Taste Notes



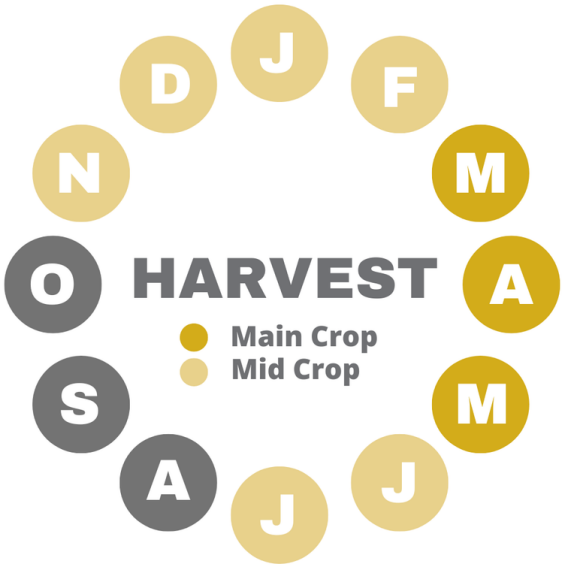
dried fruit notes (apricot, dates, orange peel), and sweet and refreshing spicy hints of licorice, cinnamon, eucalyptus



citrus, starfruit, aromatic herbs and spices (cardamom and juniper), woody tones, fresh macadamia nuts

1.35	45%	20%	35%	120.20'
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	-; - Roasting conditions

Harvest



Processing

Varietal composition: Blend of hybrids and clones (0% white; 10% lilac)
Pulp pre-conditioning: overnight extended on perforated beds
Fermentation method: horizontal boxes
Pre-drying: 24h; 6 cm
Drying: 8 days

Generals

Producer: Asociación de Desarrollo Integral Regional Peyan K´atb´alpom
Coordinates:
Availability: ~15 MT/year
Contact: raulquezadaa@outlook.com
Phone: