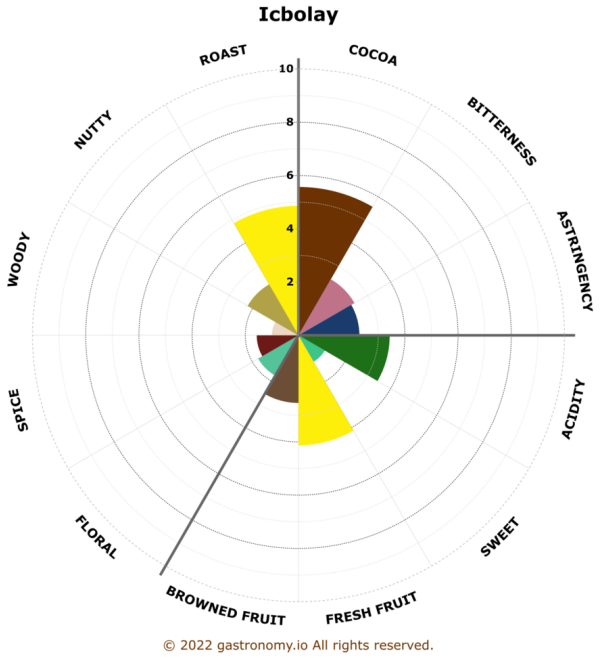


ICBOLAY

A classic Lachuá blend comes in harmony with newly introduced pre-fermentation practices. **Icbolay** is a very balanced complex cocoa; *deeply chocolaty* but with *full wild cherry and pear* flavor, *herbal notes of fresh lemongrass, and tobacco earthiness* giving a long-lasting experience. The *bright citrusy* flavors are more expressed in the chocolate.

The cacao is produced by ASODIRP, an association of cacao producers from seven autonomous Maya Q'eqchi' communities located near Laguna Lachuá National Park. Laguna Lachuá is one of Guatemala's diverse natural treasures and preserves numerous species of flora and fauna from the exotic range offered by the tropical climate, many of them endangered. It is also a Ramsar site (a wetland of international importance) and the first model forest in the country. It is also one of the few remaining tropical rainforest remnants in the Northern Transversal Strip.



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Quality - Taste Notes



bright, citrus, cherry wine, light grassy, creamy



chocolatey, wild cherry, pear, fresh lemongrass, tobacco earthiness

1.48	50%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional blend (25% lila; 8% white)
Pulp pre-conditioning: overnight extended on perforated beds 10 cm
Fermentation method: horizontal boxes
Pre-drying: 24h; 10 cm
Drying: 7 days on wooden beds

Generals

Producer: Asosciacion de Desarrollo Integral Rocja Pontila ASODIRP
Coordinates:15° 51' 48.39" N 90° 37' 01.99" W
Availability: ~12 MT/year
Contact:
Phone: