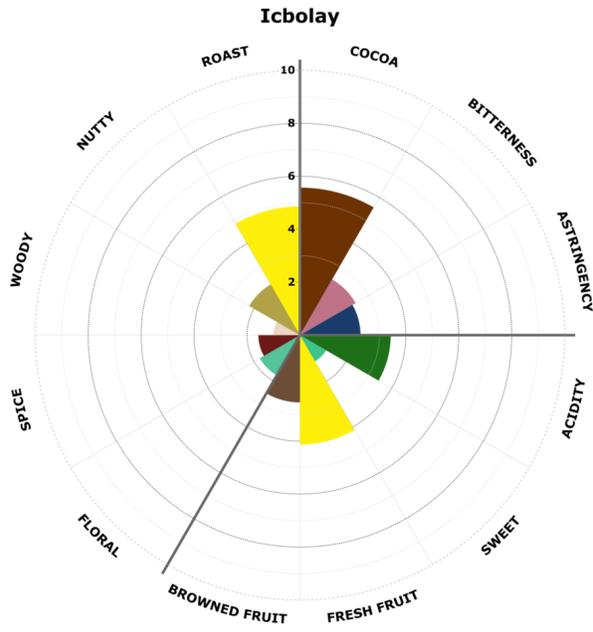




## ICBOLAY

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.



## Quality - Taste Notes



bright, citrus, cherry wine, light grassy, creamy



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

1.48

gr/bean  
Bean size

50%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

120°C

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:**Asociacion de Desarrollo Integral Rocja Pontila ASODIRP

**Coordinates:**15° 51' 48.39" N 90° 37' 01.99" W

**Availability:** ~12 MT/year

**Contact:**

**Phone:**