



## OX EEK

This classic regional Guatemalan blend is properly taken care by the local Mayans. Its usual character is the citrus *peel* and *bitter almond* but now the introduction of pre-drainage step and gradual pre-drying elevated the *red fruit* potential with sweet *sour redcurrant* being the front flavour. As chocolate, the tart *red fruit note* also predominates in **OX EEK** giving complexity with *mineral wine acidity* and *floral hints*.

## Quality - Taste Notes



tart red fruit, mineral wine acidity, floral



red fruit, sweet sour redcurrant

1.84

gr/bean  
Bean size

40%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

120oC

25'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Regional blend (24% lila; 12% white)

**Pulp pre-conditioning:** overnight extended on perforated beds 10 cm

**Fermentation method:** horizontal boxes

**Pre-drying:** 72h; gradually-reducing layer

**Drying:** 8 days on wooden beds

## Generals

**Producer:**Asociacion de Desarrollo integral Ox eek Santa Maria  
ADIOESMAC

**Coordinates:**15° 33' 56.80" N 89° 49' 55.80" W

**Availability:** ~12 MT/year

**Contact:**

**Phone:**