



Paso Cocodrilo / Ayin

Ayin has very thin long-shaped beans and despite their small size long processing is required to bring a chocolate profile that comes with *balanced fig and rhubarb jam notes with pleasant tobacco smokiness*.

Ayin means lagarto in Q'eqchi', Paso Cocodrilo it's the farm's name, located in the Alta Verapaz department, owned by Erick Ac and family. Situated on the western edge of Laguna Lachua National Park, the Finca Paso cocodrilo currently covers 50ha and is expanding.

Quality - Taste Notes



fig, rhubarb jam, pleasant tobacco smokiness, earthy, dates



ripe banana, dates, earthy hint, tamarindo, camphor

1.25
gr/bean
Bean size

60%
Well fermented
beans

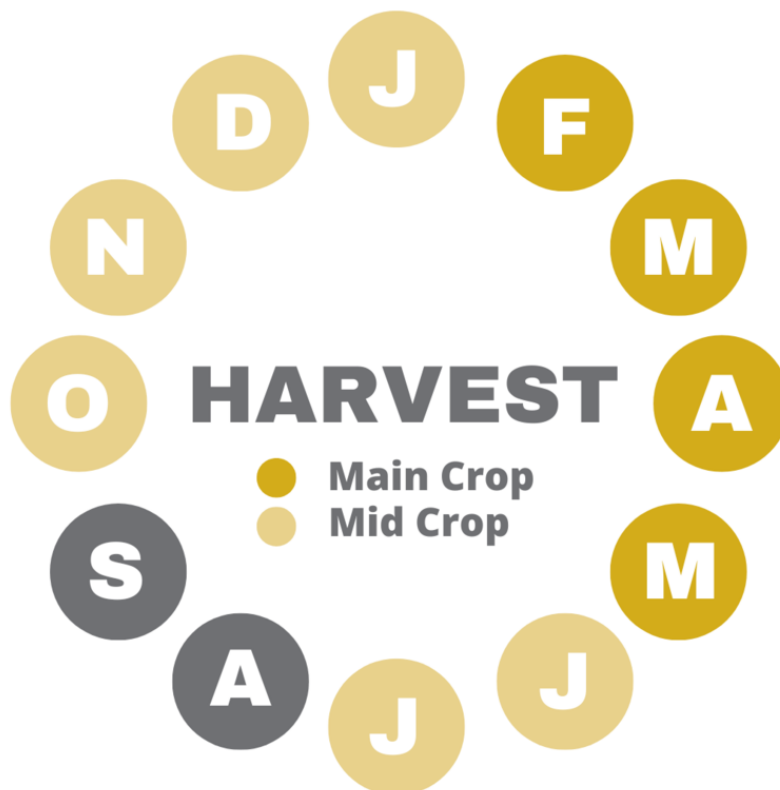
25%
Semi fermented
beans

0%
Defects

120°C
20'; -
Roasting
conditions

Harvest

Processing



Varietal composition: FAML1 (20% lila; 0% white)

Pulp pre-conditioning: overnight extended on perforated beds 6 cm

Fermentation method: horizontal boxes

Pre-drying: 48h; 10 cm

Drying: 8 days on perforated tables

Generals

Producer: Finca Cocodrilo (Guatemala Cacao Company)

Coordinates: 15° 49' 24.99" N 90° 42' 51.99" W

Availability: ~3 MT/year

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