

Qawa Kakao

This trio rises from a single plantation when intentionally the potential of the uncommon single varietals was to be presented. **Qawa** & **Xkakao Roq ha** - in-house clones - bring a new dimension to flavor potential of Guatemala; **Qawa Kakao** opens up with an *intense floral bouquet of geranium and hibiscus* with *aromatic essence* and strong *Physalis* flavor. **Xkakao Roq ha** elevates *red fruit* notes; *juicy pomegranate, berries* but also *tart citrus* and *kiwi* blend in harmony finishing with *sweet* woody, and *lingering cocoa* flavors.

Quality - Taste Notes



toffee, physalis, exotic flowers, wood, yellow fruit



intense floral bouquet (geranium, hibiscus), aromatic essence, physalis

1.20	60%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest

Processing

Varietal composition: Chimelb 15 (60% lila; 20% white)
Pulp pre-conditioning: overnight in bags
Fermentation method: horizontal boxes
Pre-drying: 48h; gradual sun exposure
Drying: 7 days on wooden beds

Generals

Producer: Finca Chimelb / 12Tree Cacao
Coordinates:15° 34' 20.34" N 90° 01' 57.55" W
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