



## 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

gr/bean  
Bean size

60%

Well fermented  
beans

20%

Semi fermented  
beans

0%

Defects

120°C

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

**Availability:** ~5 MT/year

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