



Qawa Kakao

This trio rises from a single plantation when intentionally the potential of the uncommon single varieties 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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