

Q'eqchi

Seeking for local native cocoas in the region where Mayans were thriving in the past, is like discovery from the local culture. **Q’eqchi** has a beautiful expression as sweetened chocolate; the *dry stone fruit* note predominates and *sandal wood essence* is like smelling traditional rituals.

Quality - Taste Notes



apricot, chocolate, spicy hints, sandalwood



dry stone fruit note,sandal wood essence, sweet

1.25	50%	24%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional clones (20% lila; 8% white)
Pulp pre-conditioning: overnight in bags
Fermentation method: horizontal boxes
Pre-drying: 24h; 10 cm
Drying: 10 days on wooden tables

Generals

Producer: Fundación ProPetén
Coordinates:16° 14' 56.39" N 89° 12' 45.04" W
Availability: ~2 MT/year
Contact: rcontreras@propeten.org
Phone: +502 59803610