



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

gr/bean
Bean size

50%

Well fermented
beans

24%

Semi fermented
beans

0%

Defects

120°C

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