



## 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