



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

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