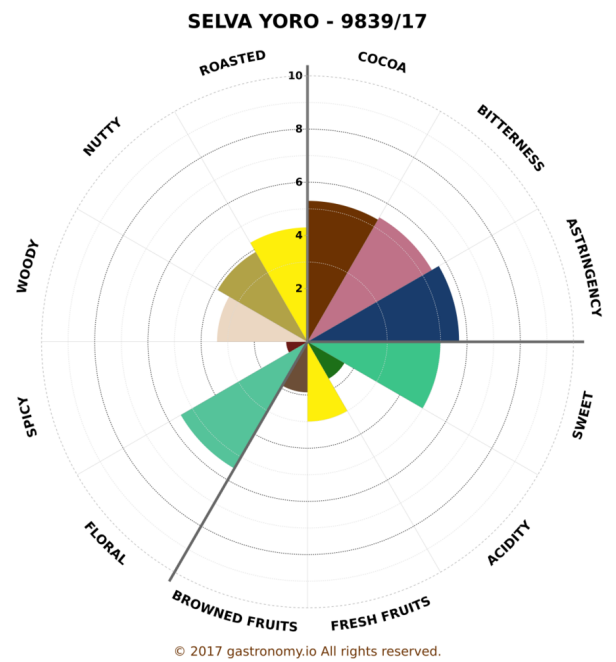
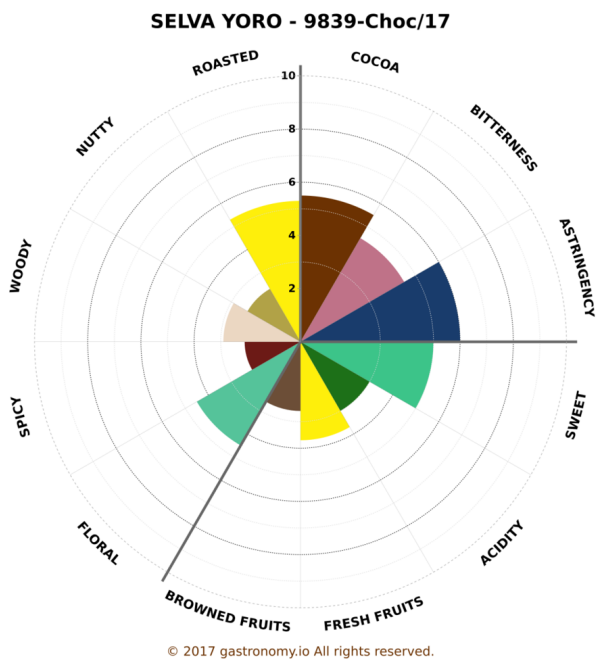




# Selva Yoro

The Mayan spirits gather together and transform raw cocoa through a traditional method; a special processing when the beans have to absorb the liquids of the fresh pulp instead of letting them drain away. A slow process with close supervision in a closed solar tunnel leads to an aromatic cocoa with intense notes of wild valley flowers and thyme, coconut/almond milk, and sesame oil.



## Quality - Taste Notes



toasted bread, flowery herbal perfum, coffee pulp, yellow fruit notes, pink pepper, gin, nutty aftertaste



wild valley flowers, thyme, green, pink pepper, coconut/almond milk, sesame oil, mushroom

1.53  
gr/bean  
Bean size

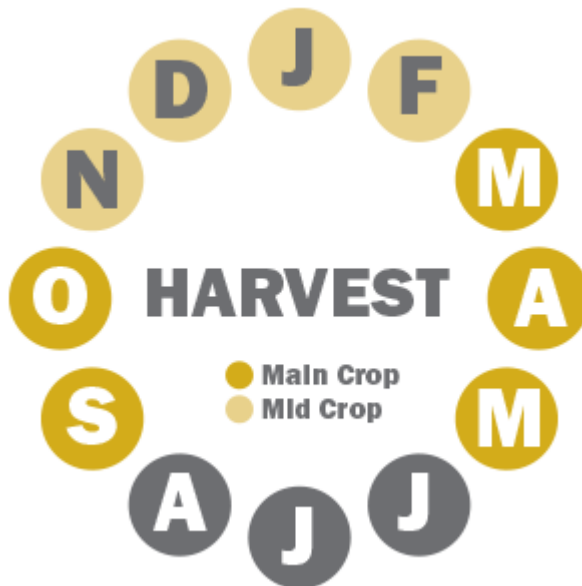
52%  
Well fermented  
beans

24%  
Semi fermented  
beans

1 - 3 %  
Defects

120°C  
25'; 12 µm  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:** Trinitario blend (30% lilac; 2% white)  
**Pulp pre-conditioning:** /  
**Fermentation method:** Mayan Tradition wicker basket in solar tunnel (50kg)  
**Pre-drying:** 72h; 8 cm; solar tunnel  
**Drying:** 15-day sun-drying; solar tunnel; petate

## Generals

**Producer:** Asociación de Producción Agrícola "Cacheteros de Guaymas" Limitada APROCAGUAL

**Coordinates:** 15°17'28.5"N 87°42'07.5"W

**Availability:** ~0.5 - 1.0 MT/year

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