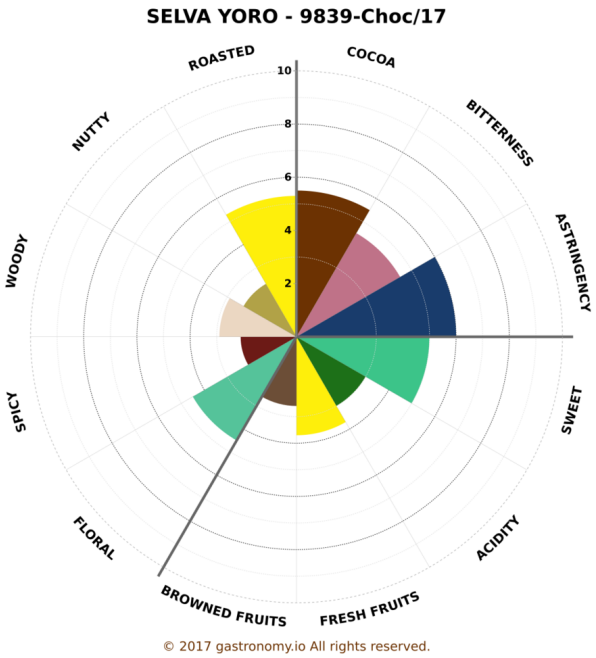
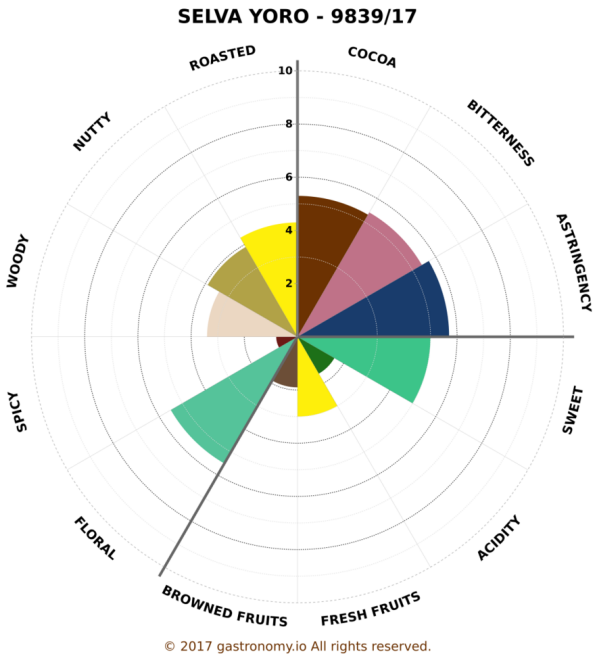


Selva Yoro

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	52%	24%	1 - 3 %	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
Contact: aprocagual.guaymas@gmail.com
Phone: (504) 9708-4015