



SOTZ

This is an interesting duo; having introduced for the first time in the region an extended pre-drainage step before the fermentation we compare the impact of drainage layer thickness on final quality. While Sotz includes pre-drainage on a thick layer, Chivite was thin-spread to pre-drain and both were followed by a lengthy fermentation and drying due to the big bean size. This new practice adds on the spicy character of this cocoa.

Sotz's allspice and pine wood flavors are predominant wrapped into a very balanced ripe starfruit and melon fruitiness. The sweet panela makes this profile very round and as chocolate it becomes addictive.

Chivite is the vivid and refreshing presentation; exotic pineapple and kiwi acidity blends with subtle black pepper notes. Chestnut and honey hints come up in the chocolate and smoothen the nutty tannins.

Quality - Taste Notes



panela, melon, orange, honey, dried fruit, light
jasmine



allspice, pine wood, starfruit, melon

1.70

gr/bean
Bean size

40%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

120°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional
blend (40% lila; 10% white)

Pulp pre-conditioning: overnight
extended on perforated beds 20 cm

Fermentation method: horizontal
boxes

Pre-drying: 24h; 6-7 cm

Drying: 7 days on wooden beds

Generals

Producer: Asociacion de Desarrollo
Maya Chivite ADEMAYACH

Coordinates: 15° 34' 08.10" N 89°
54' 58.39" W

Availability: ~10 MT/year

Contact:

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