



Tzull Kakao (cacao de cerro)

Tzull Kakao is a very unique expression for the Centroamerican R1 clone and it comes with atypical notes of *gardenia* and it has a *resinous spicy character* with *long-lasting cinnamon and pepper* flavor.

Quality - Taste Notes



lychee, muscovado, dried fruit, pepper



gardenia, resinous, cinnamon, pepper

1.22

gr/bean
Bean size

60%

Well fermented
beans

30%

Semi fermented
beans

0%

Defects

120°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: CATIE R1
(30% lila; 0% white)

Pulp pre-conditioning: overnight in
bags

Fermentation method: horizontal
boxes

Pre-drying: 48h; 10 cm

Drying: 7 days on wooden beds

Generals

Producer: Finca Chimelb / 12Tree Cacao

Coordinates: 15° 46' 20.34" N 90° 01'
57.55" W

Availability: ~15 MT/year

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