



## 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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