

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	60%	30%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
Contact: jaume.martorell-mir@12tree.de
Phone: +34 629 900265