

Xkakao Roq ha (Cacao del Rio)

Rises from a single plantation when intentionally the potential of the uncommon single varietals was to be presented. **Qawa** & **Xkakao Roq ha** - in-house clones - bring a new dimension to the flavor potential of Guatemala; **Qawa Kakao** opens up with an *intense floral bouquet of geranium and hibiscus* with *aromatic essence* and strong *Physalis* flavor. **Xkakao Roq ha** elevates *red fruit* notes; *juicy pomegranate, berries* but also *tart citrus* and *kiwi* blend in harmony finishing with *sweet* woody and *lingering cocoa* flavours.

Quality - Taste Notes



cashew, pomegranate, light flower, dough



pomegranate, red berries, tart citrus, kiwi

1.16	60%	15%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest

Processing

Varietal composition: Chimelb 11 (50% lila; 20% white)
Pulp pre-conditioning: overnight in bags
Fermentation method: horizontal boxes
Pre-drying: 48h; gradual sun exposure
Drying: 7 days on wooden beds

Generals

Producer: Finca Chimelb / 12Tree Cacao
Coordinates:15° 40' 20.34" N 90° 01' 57.55" W
Availability: ~5 MT/year
Contact: jaume.martorell-mir@12tree.de
Phone: +34 629 900265