

# TRUE CEREMONIAL CACAO LAVADO TECPATÁN, MEXICO

## HIGH-ALTITUDE 'LAVADO' CACAO

Unlike confectionery chocolate, this high altitude cacao is cultivated at 3500ft in Tecpatán, Mexico, then sorted and washed using the 'lavado' technique.

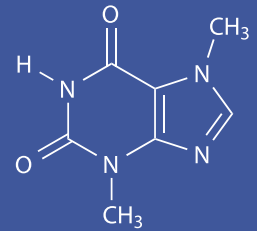
*Origin: Tabasco, Mexico*

*Region: Tecpatán*

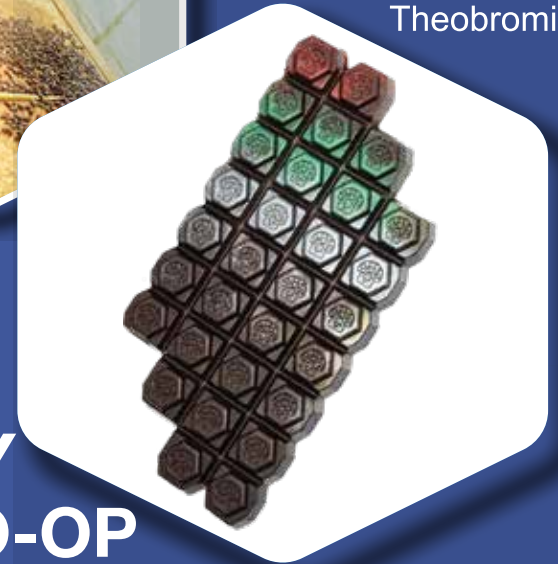
*Type: Trinitario*

*Fermentation: None, washed raw cocoa*

*Certifications: Direct Trade & Female*



Theobromine



## FAMILY RUN CO-OP

Elvira spearheads her family run coop in a cold and mountainous region in Tecpatán resulting in distinctive, unfermented, bitter hand-washed 'lavado' cacao beans.

## SUSTAINABLE DIRECT TRADE

Direct trade with this female run cooperative helps to preserve 4000 years of ancestral wisdom. Sustainable farming yields whole cacao beans rich in polyphenols and Theobromine.

