

Selva Tabasqueño

MEXICO | TABASCO

Protecting an ancient legacy of cacao.

THE FLAVOR IS SWEET FRUIT
AND A SLICE OF SPICE



ABOUT THE FARM

Off the beaten path in the Sierra Madres mountain range, a wild cacao hybrid has been growing uninterrupted for over 4,000 years. Here, indigenous farmers pay careful attention to cultivate these unique trees just like their ancestors before them, which means planting cacao among the local chile varieties, breadnut trees, and spices.

ABOUT OUR PARTNERSHIP














Alongside Original Beans, we support three indigenous communities in preserving tree genetics via ongoing research, community nurseries, and agroforestry design. These partnerships with farmers have also established agreements to safeguard over 1,200 hectares of rainforest, ensuring this ancient cacao's legacy remains protected.



BEAN PROFILE

GENETICS	Acriolado
SIZE	Varied Size, Large Beans 100 g for 98 beans
FERMENTATION	Centralized Fermentation, Wooden Boxes, 5-6 Days
DRYING	Tabebuia Wooden Boxes, Elevated Solar Drying Tunnels

FLAVOR PROFILE

FLORAL	   
FRUIT	   
NUT	   
CHOCOLATE	   
ACIDITY	   

ORDERING INFORMATION

HAND SORT	No
BAG SIZE	65 kg
CERTIFICATION	Organic
FOB PRICE	\$5,750 USD/MT
AVAILABILITY	Europe
HARVEST SEASON	December - March, July - October
HARVEST VOLUME	15 MT (Annually)