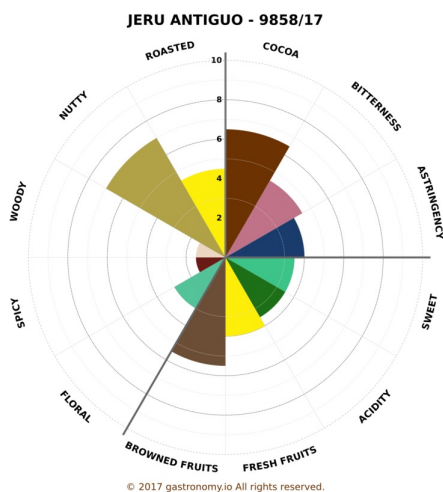




## Product **Jeru Antiguo**

A tray fermentation of a blend of old genetics from the region of Nueva Guinea brings out a bouquet of aromas and flavors; a cocoa with a balanced profile with beautiful notes of vanilla and a soft raspberry balsamic acidity. Its dynamic character expresses afterwards strong nutty flavor of caramelized almonds with the sweetness of honey mustard and with an end of aged rum/Jack Daniels whiskey.



### ► Quality - Taste notes

**Bean Size:** 1.21 gr/bean

**Well-fermented Beans:** 70%

**Semi-fermented Beans:** 20%

**Defects:** 0%

### ► Processing

**Varietal composition:** Trinitario blend (28% lilac; 14% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Tray (500 kg)

**Roasting Conditions:** 120°C; 25'; 12 µm

**Liquor:** vanilla, soft raspberry balsamic acidity, caramelized almonds, honey mustard, aged rum/Jack Daniels whiskey

**Chocolate 66%:** peach, tannins, caramel, sweet date, red berries

### ► Harvest



**Pre-drying:** /

**Drying:** 8-day sun-drying; solar tunnel; perforated steel

### ► Generals

RAAS, Nicaragua

**Producer:** Unión de Cooperativas Agropecuarias Ahmed Campos Corea R.L. (UCA)

**Coordinates:** 11°41'18.8"N 84°27'23.3"W

**Availability:** ~12 - 15 MT/year

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