



## Amazonico

**Amazónico** is the upcoming hidden ace card of Ecuador. Balanced notes of *honey, tamarindo, and sesame* blend with *floral perfumes of geranium and chamomile* are revealed in chocolate and cascading complexity is also present in dark presentation with *amaretto, pudding, stewed fruit, and vanilla* being some of the notes perceived.

## Quality - Taste Notes



honey, tamarindo, sesame blend, geranium,  
chamomile



amaretto, pudding, stewed fruit, vanilla

1.50

gr/bean  
Bean size

60%

Well fermented  
beans

24%

Semi fermented  
beans

0%

Defects

120°C

25'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** EET-484  
(16% lila; 16% white)

**Pulp pre-conditioning:** /

**Fermentation method:** horizontal  
boxes

**Pre-drying:** 24h; 4 cm

**Drying:** 8 days on wooden beds

## Generals

**Producer:** INIAP

**Coordinates:** 00° 32' 36.15" S 79°  
20' 34.30" W

**Availability:** ~ MT/year

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