



Amazonico

Amazonico 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

Contact: juan.jimenez@iniap.gob.ec

Phone: +593 99 712 9489