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	60%	24%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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