



## Chocó Jacamara

In the mountains of Puerto Quito and through the forests where Jacamara nests, **Chocó Jacamara** is the true chocolaty experience for Ecuador and can offer exclusivity to its lovers as small volumes are produced. Balanced with dry summer thyme, raisins, and cooked prune with vanilla sweetness, and earthy smoky chestnut finish.

## Quality - Taste Notes



chestnut, crème brulee, raisins, bread



summer thyme, raisins, cooked prune, vanilla, earthy-smoky chestnut finish

**1.41**

gr/bean  
Bean size

**72%**

Well fermented  
beans

**16%**

Semi fermented  
beans

**0%**

Defects

**115°C**

20'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Complejo  
Nacional (16% lila; 0% white)

**Pulp pre-conditioning:** overnight in  
bags

**Fermentation method:** horizontal  
boxes

**Pre-drying:** /

**Drying:** 8 days on perforated beds

## Generals

**Producer:** ASOANE

**Coordinates:** 00° 04' 12.10" S 79°

12' 56.00" W

**Availability:** ~30 MT/year

**Contact:**

**Phone:**