

# **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 0% Defects 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: