

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	72%	16%	0%	115°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	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: