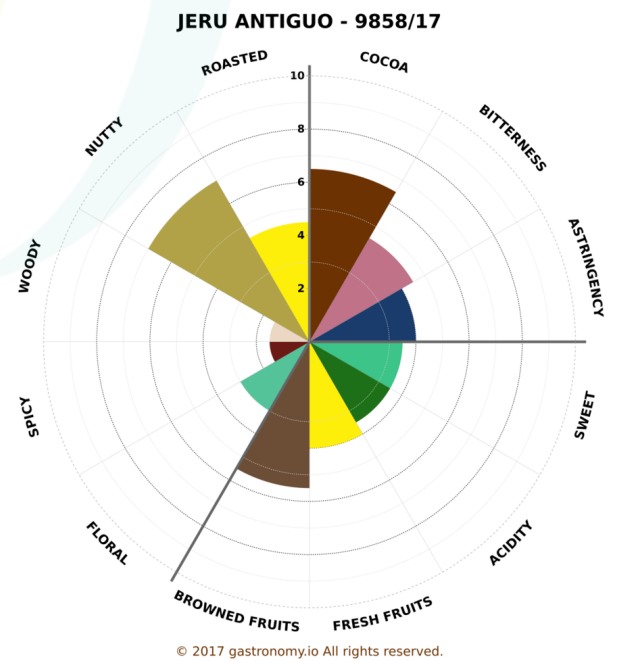
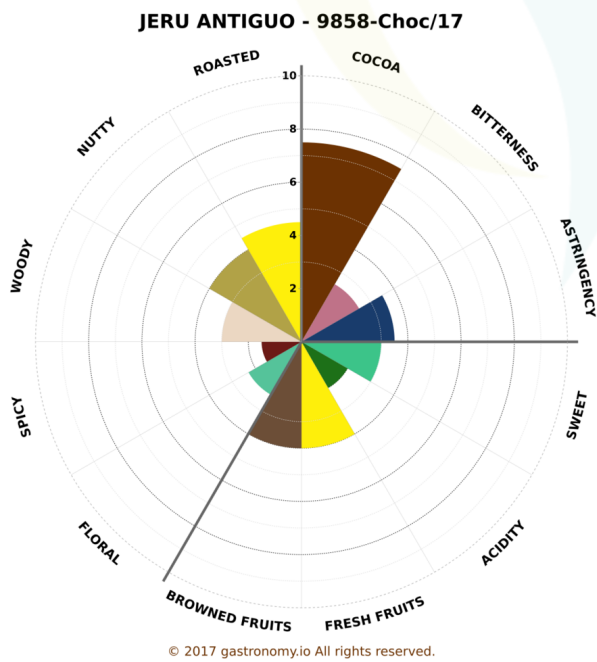




Jeru Antiquo

A tray fermentation of a blend of old genetics from the region of Nueva Guinea brings out a bouquet of aromas and flavors; a cocoa with a balanced profile with beautiful notes of vanilla and a soft raspberry balsamic acidity. Its dynamic character expresses afterwards strong nutty flavor of caramelized almonds with the sweetness of honey mustard and with an end of aged rum/Jack Daniels whiskey.





Quality - Taste Notes



peach, tannins, caramel, sweet date, red berries



vanilla, soft raspberry balsamic acidity, caramelized almonds, honey mustard, aged rum/Jack Daniels whiskey

1.21
gr/bean
Bean size

70%
Well fermented
beans

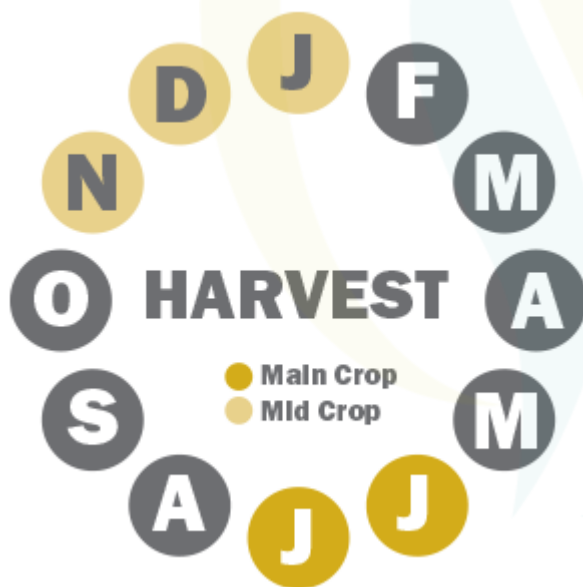
20%
Semi fermented
beans

0%
Defects

120 ° C
25 ' ; 12 µm
Roasting
conditions

Harvest

Processing



Varietal composition: Trinitario blend (28% lilac; 14% white)
Pulp pre-conditioning: /
Fermentation method: Tray (500 kg)
Pre-drying: /
Drying: 8-day sun-drying; solar tunnel; perforated steel

Generals

Location

Producer: Unión de Cooperativas Agropecuarias
Ahmed Campos Corea R.L. (UCA)
Coordinates: 11°41'18.8"N 84°27'23.3"W
Availability: ~12 - 15 MT/year
Contact: ucahmedcampo@yahoo.com
Phone: (505) 8435-9538