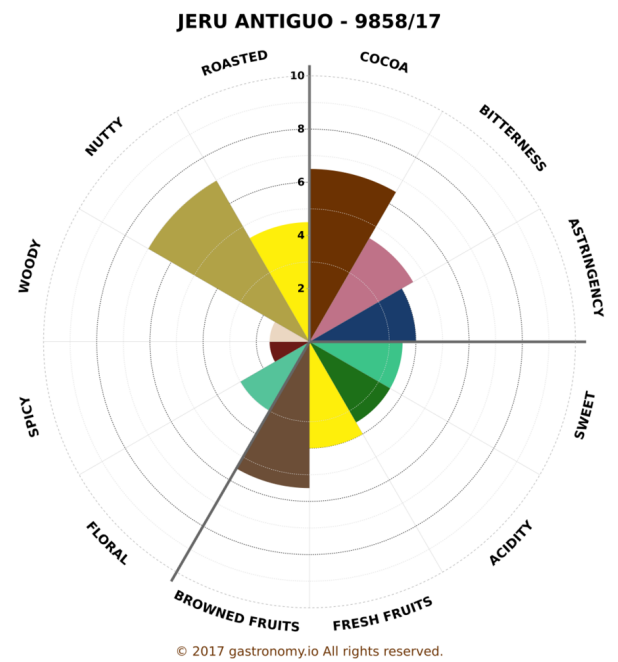
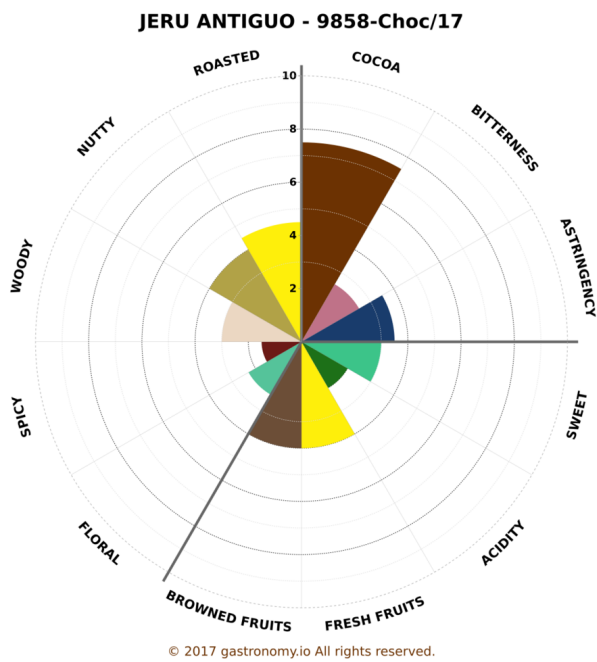




# Jeru Antiquo

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

**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](mailto:ucahmedcampo@yahoo.com)  
**Phone:** (505) 8435-9538