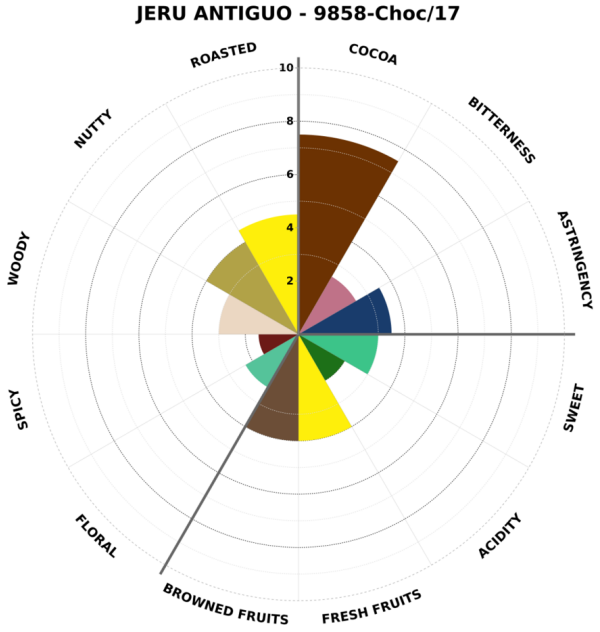


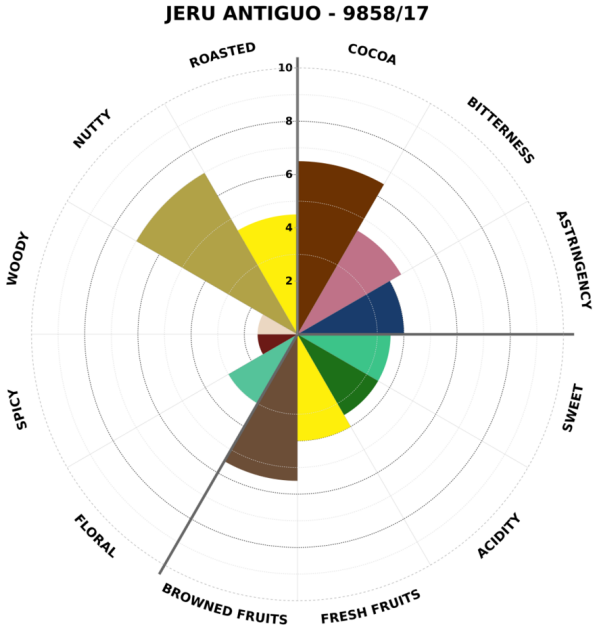
Jeru Antiguo

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.

The municipality of Nueva Guinea, in the South Atlantic Autonomous Region (RAAS) of Nicaragua, is known for its cacao production. It is located in the Caribbean region of the country, where cacao is a traditional crop and has been revived with activities such as the float festival and the election of the cacao queen.



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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	70%	20%	0%	120 ° C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
Phone: (505) 8435-9538