



CHACARITA

When specific classic EET clones are picked and worked in harmony in a different route **Chacarita** comes out as a distinct product with deep *chocolatey flavors* delicately aromatized by *sunflower seeds, vanilla, and banana flavors* with *tobacco perfume*.

Quality - Taste Notes



woody, sunflower seeds, red-brown fruit



sunflower seeds, vanilla, banana, tobacco
perfume

1.36

gr/bean
Bean size

64%

Well fermented
beans

20%

Semi fermented
beans

0%

Defects

120°C

23'; -
Roasting
conditions

Harvest

Processing

Varietal composition:

EET103/576/579 (25% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: cascade-
type boxes

Pre-drying: /

Drying: 8 days on perforated beds

Generals

Producer: UNOCACE

Coordinates: 01° 21' 48.11" S 79°
18' 56.27" W

Availability: ~50 MT/year

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