

Fino Pichilingue

Quality - Taste Notes



mandarine, salty cashew, melon



summer fruit salad, caramelized apple, pop corn

1.38	44%	24%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest

Processing

Varietal composition: EETP-801 (4% lila; 0% white)
Pulp pre-conditioning: /
Fermentation method: horizontal boxes
Pre-drying: 24h; 4 cm
Drying: 8 days on wooden beds

Generals

Producer:INIAP
Coordinates:00° 32' 36.15" S 79° 20' 34.29" W
Availability: ~12 MT/year
Contact: juan.jimenez@iniap.gob.ec
Phone: +593 99 712 9489