



# Fino Pichilingue

## Quality - Taste Notes



mandarine, salty cashew, melon



summer fruit salad, caramelized apple, pop corn

1.38

gr/bean  
Bean size

44%

Well fermented  
beans

24%

Semi fermented  
beans

0%

Defects

120°C

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