



MOCACHE

Quality - Taste Notes



red berry notes, banana, vanilla, aromatic
green pepper



green pepper, cardamon, salty cashew, cedar
wood

1.20

gr/bean
Bean size

56%

Well fermented
beans

20%

Semi fermented
beans

0%

Defects

120°C

23'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Complejo Nacional (20% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: cascade-type boxes

Pre-drying: 24h; 6-7 cm

Drying: 8 days on perforated beds

Generals

Producer: UNOCACE

Coordinates: 01° 11' 05.24" S 79° 34' 20.17" W

Availability: ~50 MT/year

Contact: info@unocace.com

Phone: +593 99 416 0229