



# 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

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