MOCACHE

Quality - Taste Notes

red berry notes, banana, vanilla, aromatic green pepper

green pepper, cardamon, salty cashew, cedar wood

1.20	56%	20%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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