

MOLLOPONGO

Different collection routes, different practices; **Mollopongo** is one of them clearly characterized by the aroma of *violet flower* at the start while *tobacco*, *thyme*, *and pine nut* notes predominate in the taste. The *walnut creaminess* gives a long-lasting experience.

Quality - Taste Notes



smokey tobacco, pine nuts, grapes, figs



purple flowers, tobacco, thyme, pine nuts, walnut

1.50 gr/bean Bean size

60% Well fermented beans 16% Semi fermented beans 0% Defects 120°C 25'; -Roasting conditions

Harvest

Processing

Varietal composition: Regional clones (12% lila; 4% white) Pulp pre-conditioning: / Fermentation method: cascadetype boxes Pre-drying: / Drying: 8 days on perforated beds

Generals

Producer:UNOCACE Coordinates:03° 19' 05.55" S 79° 43' 00.23" W Availability: ~50 MT/year Contact: info@unocace.com Phone: +593 99 416 0229