

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	60%	16%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional clones (12% lila; 4% white)
Pulp pre-conditioning: /
Fermentation method: cascade-type 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
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