



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: 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 Contact: info@unocace.com Phone: +593 99 416 0229