



## 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  
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