



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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