



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