



PASAJE TROPICAL

Pasaje Tropical is a blend of the newly introduced clones of EET800-801 and its handling brings a distinct expression beyond the single-varietal potencial. *Aromatic thyme & dry flowers* and some *umami* notes come at start with some *buttery tropical fruitiness of starfruit* ending with *pecan* and *cashew nut* notes. When sugar is added, it's the perfect piña colada!

Quality - Taste Notes



piña colada, prune, thyme, fresh mushroom,
cashew nuts



thyme, dry flowers, umami, starfruit, pecan,
cashew nuts

1.77

gr/bean
Bean size

60%

Well fermented
beans

28%

Semi fermented
beans

0%

Defects

118°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition:

EETP800-801 (20% lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: cascade-
type boxes

Pre-drying: /

Drying: 8 days on perforated beds

Generals

Producer: UNOCACE

Coordinates: 01° 21' 12.11" S 79°
18' 56.27" W

Availability: ~50 MT/year

Contact: info@unocace.com

Phone: +593 99 416 0229