

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	60%	28%	0%	118°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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
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