



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

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