



## 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

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