



## Yunga

While in Ecuador, you get to know usually the potential of the blend of the different EET clones. **Yunga** is the first example of processing EET103 separately allowing for a discovery of its really distinct character; processed in fermentation wooden boxes for longer time than traditionally done, Yunga is the rollercoaster of flavours. *Dynamic and balanced*, it expresses *nectarine juicy fruitiness* as a first punch, while it further rolls out a blend of *gardenia* fragrances ending up to *grapefruit honey* and *raisin bread* sweetness.

## Quality - Taste Notes



peach, raisin bread, banana pudding, mellow  
floral



nectarine, gardenia, cherry hints, pomelo,  
tobacco

**1.40**

gr/bean  
Bean size

**76%**

Well fermented  
beans

**12%**

Semi fermented  
beans

**0%**

Defects

**120°C**

20'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** EET-103  
(28% lila; 0% white)

**Pulp pre-conditioning:** overnight in  
bags

**Fermentation method:** cascade-  
type boxes

**Pre-drying:** 24h; 5-6 cm

**Drying:** 8 days on perforated beds

## Generals

**Producer:** CORPORACIÓN  
FORTALEZA DEL VALLE

**Coordinates:** 00° 50' 03.58" S 80°  
09' 19.46" W

**Availability:** ~25 MT/year

**Contact:** arman.vera@hotmail.com

**Phone:** +593979018005