



# 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

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