

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	76%	12%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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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