



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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