

HEIRLOOM
CACAO 
PRESERVATION




Fine Chocolate
INDUSTRY ASSOCIATION
FCIA

TASTING PANEL REPORT ALTO BENI, BOLIVIA

Color: Rich, medium-dark brown with reddish hues.

Aroma: Mild rich chocolate base with fruit/tart aromatics—a prelude to the taste.

Flavor: Powerful but balanced. Complex chocolate and rich, tart fruit / browned fruits—a tawny port. Dark fruits (cherry, currant), browned fruits (dark raisin, soft dates) elements of mild green fruit (mangoes, kiwi). Finish with a dulce de leche richness and a long chocolate finish with mild astringency.