



**COCOA
NECT.**

Gran Colombia Hartón Pacifico, Colombia



REGION: Tumaco

VARIETY: Trinitario

SOURCE: Social Enterprise, directly purchased from farmers

FERMENTATION: Fully controlled, 3 staged wooden box system over five to six days

FLAVOR NOTES: Silk softness combined with sweet banana, walnuts and floral notes

CERTIFICATIONS: None

THE STORY BEHIND THE BEAN

Passionate about the genetics of cocoa beans and the impact of the post-harvest process on the flavor profile of cocoa, three years ago, Alvaro Afanador and his partners decided the time was right to look for a unique proposition of variety, terroir and post-harvest control mechanism. Alvaro has spent more than thirty years working in the fields of cocoa as a technical agronomist, and has been influential to the Colombian cocoa development. As a member of the Colombian cocoa federation, co-founder of Cooperative Cooproagro and currently as co-founder of Gran Colombia, he has seen almost every inch of cocoa plantation Colombia nurtures.

In selecting the right variety and productive soil, Alvaro has always found something unique in the Tumaco region. The tropical climate with an abundance of rainfall during the year contribute to the existence of a good amount of rivers, both big and small, such as the Mira and Canaupi. The flat land with small valleys harbor peaceful jungles and mangroves providing a

home to many animals. The biodiverse landscape offers an excellent ground for the native cocoa tree producing regional hybrids as a part of the Trinitario family. In general the trees are relatively high with a thick trunk and white bark, making it one a kind.

Back in 2006, Alvaro was introduced to Ms. Gladys Ramos, Venezuelan cocoa expert and author of many scientific cocoa related articles. Gladys is now in charge of the facility running the post-harvest process of Hartón Pacifico located in Inguapi del Carmen in the middle of several smaller villages and rural municipalities in the department of Nariño. Together they work very closely with the farmer families, currently not more than 150 in total. The farmers produce their cocoa pods from native (Hartón) cocoa trees and grow their fruits in a natural way, without any nonorganic inputs.

The people of Hartón Pacifico assist the farmers, sharing knowledge in the treatment of trees using the appropriate tools, the right time of harvesting, selecting



the healthy beans from the pods and many more. The result creates a consistent quality wet cocoa bean. The extra care and efforts are encouraged by the farmers receiving a higher price than what they normally would get for their beans.

On the same day of the harvest, the cocoa beans will arrive at the facility of Hartón Pacifico where they will undergo a fermentation and drying protocol, which is officially registered as "Flor de Baba". Where normally the cocoa would have been fermented in buckets or sisal bags close to the farmer's home, now the cocoa beans enter a purpose built fermentation room where temperature and ventilation are controlled in order to administer the fermentation process. During the next five to six days, the cocoa beans stay in wooden boxes and are turned around three times before fully fermented. The drying takes place outside on wooden drying beds and inside a plastic covered tunnel. Sunshine, proper ventilation and shuffling the beans regularly take out the acidity and leave you with perfectly dried cocoa beans.

On the Pacific coast of Colombia's far southwest, in one of the poorest and politically troubled areas of Colombia, Hartón Pacifico cherishes the existence of the ancient native cocoa trees. They help the local farmers and provide the market with a new quality cocoa. We are very enthusiastic to add this specialty quality cocoa to our preferred selection of beans.



REVIEW BY



Sue Tavares and Tomoko Suga

from Feitoria do Cacao

Cocoa beans from Tumaco Hartón Pacifico have a unique character. Delicate and complex aromas, elderberry flowers, providing a noble and elegant chocolate. Soft as silk, spreading rich flavors and a loving aftertaste. These cocoa beans are precious like a jewel!

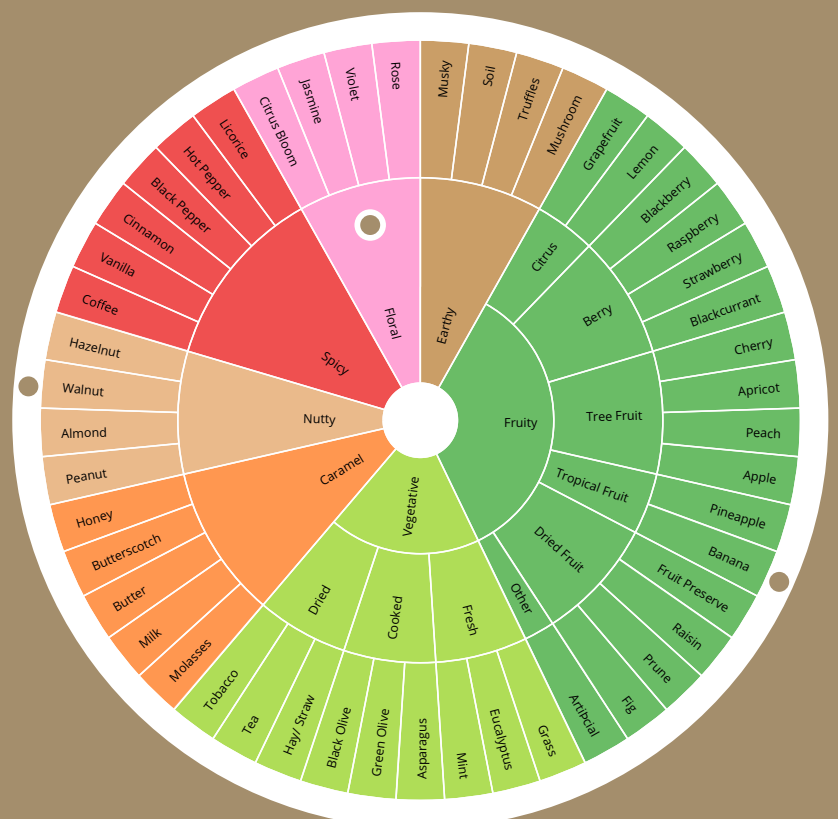
TASTE PROFILE

A very smooth and rich chocolate taste enriched by a natural sweetness due to the presence of sweet bananas. A taste of walnuts will bring your feet back on the ground led by a charming floral end note.

CHOCOLATE:

ACIDITY:

BITTERNESS:



COCOA NECT.

Connecting the world of Cocoa