

OUR LAND IS PRIVILEGED, RICH IN NUTRIENTS AND MINERALS THAT ARE TRANSFERRED TO EACH ONE OF OUR COCOA BEANS. WE HAVE COCOA PLANTATIONS AT SEA LEVEL, IN THE MOUNTAINS, AND NEAR RIVERS SURROUNDED BY BEAUTIFUL NATURE AND LANDSCAPES.

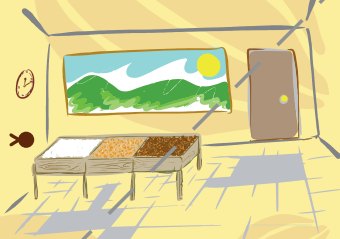
OUR PROCESS BEGINS IN THE FIELD...



with the cocoa farmers who, on a daily basis, dedicate themselves to the careful

harvesting
of the wonderful cocoa fruit.

The farmers, patiently shell the colourful
cocoa pods
to gather together the precious cocoa Beans



Fermentation
is one of the most delicate processes
on which the chocolate's final
flavour and aroma
depend.

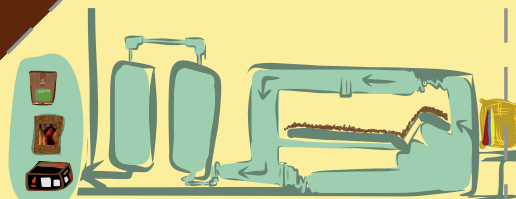


The beans are **dried**
under the tropical sun.

Every farmer has his or her own tricks to improve
the process. Some spread the cocoa beans out
on their roves, others on planks of wood or on the
river banks. Every little detail gives the cocoa an
extra special touch.



Once dried, the farmers
pack the cocoa beans and
take them to their
association.



The cocoa beans arrive safely to our production
factory where they are either packed for being
directly sold or they are transformed into
chocolate products.



CACAO FINO DE AROMA IS
DISTINGUISHED BY ITS AROMAS
AND ITS FRUITY AND FLOWERY
FLAVOUR WITH NUTTY MALT NOTES.
AROUND 8% OF THE COCOA PRODUCED IN
THE WORLD IS CACAO FINO DE AROMA.
76% OF WHICH IS PRODUCED IN COLOMBIA,
ECUADOR, PERU AND VENEZUELA.

WE USE CRIOLLO AND TRINITARIAN COCOA BEANS
GUARANTEEING OUR BUYERS 100% CACAO FINO DE
AROMA QUALITY.



THANKS TO THE FACT THAT WE ARE PRESENT THROUGHOUT THE COCOA CHAIN, WE CAN
GUARANTEE THE **HIGHEST QUALITY** OF OUR PRODUCTS

We are very interested in the
farmers' quality of life, which is
why we buy their harvest at fair
prices and have
trade agreements
with more than 50 cocoa farmers'
associations.