



*Grand Cru*  
Cacao Maracaibo



# Grand Cru

## Cacao Maracaibo

The cacao region “Sur del Lago” is found in Venezuela, near lake Maracaibo. In the hills at the base of the Andes lies an area of approximately 5’000 ha, which cultivates cacao trees. There are no cooperatives in Venezuela. This is the reason why Felchlin Switzerland works together with three partners in the region. The first partner is the family Franceschi. They have been active cacao farmers for generations and possess their own cultures. In addition, they handle in premium quality cacao, including controlling the quality and the drying process before shipping the cacao beans to Europe. Our second and third partners are Gustavo Bernal and Alejandro Proseri. Both have a large network of contacts and close relationships with the local cacao farmers.

### Main harvest

December – March



# Grand Cru

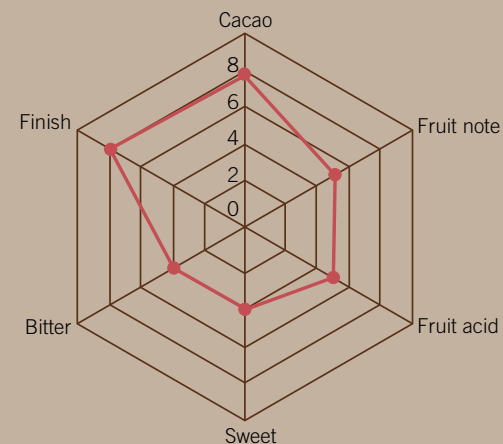
## Maracaibo Clasificado 65%

### Grand Cru Maracaibo Clasificado 65%

Grand Cru couverture made of noble cacao from the region Sur del Lago, Maracaibo, Venezuela.

### Flavour profile

The harmonious combination of coffee and plum aromas enhances the distinct cacao flavour. The traditional, gentle processing method unfolds the aromas of orange blossom and cinnamon. These lend a festive character to Maracaibo Clasificado 65%, which is further enhanced by the final sensation of a light, sweet raisin bouquet.



In a taste analysis, all of the world's top chocolates were sampled by the renowned and independent Italian Pastry Academy. Felchlin's Maracaibo Clasificado 65% was awarded the Certificate of Excellence for the finest chocolate in the world.

# Grand Cru

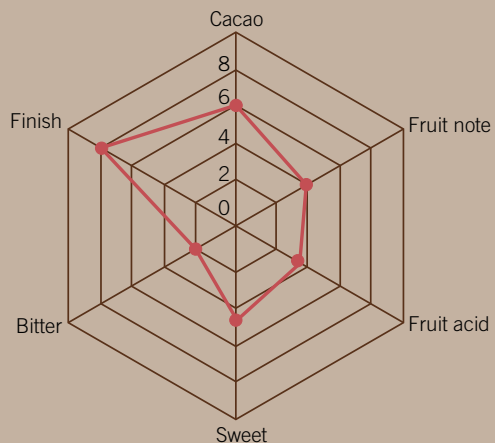
## Maracaibo Creole 49%

### Grand Cru Maracaibo Creole 49%

Grand Cru couverture made of noble cacao from the region Sur del Lago, Maracaibo, Venezuela.

#### Flavour profile

Maracaibo Creole impresses through its creaminess, combined with a delicate cream-caramel note. The traditional, gentle processing method beautifully unfolds a light vanilla-bourbon aroma, with a hint of honey. The fresh, fruity, raspberry note transfers to a long, subtle, smooth melting finish.



# Grand Cru

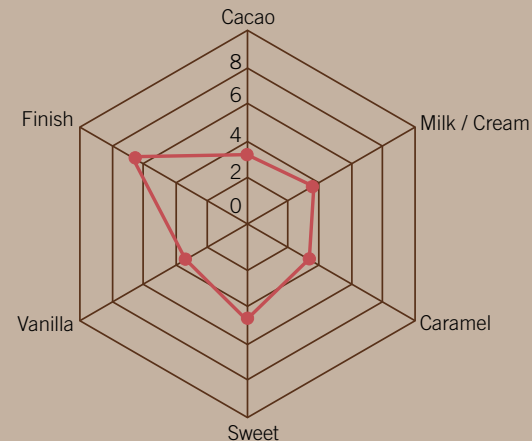
## Maracaibo Criolait 38%

### Grand Cru Maracaibo Criolait 38%

Grand Cru couverture made of noble cacao from the region Sur del Lago, Maracaibo, Venezuela.

#### Flavour profile

The full-bodied milk-cream taste is complimented through the notes of honey and caramel. The traditional, gentle processing method enhances the noble cacao Criollo aroma, which then finishes with a discreet roast and vanilla note.



# Grand Cru

## Cacao Arriba



# Grand Cru

## Cacao Arriba

The cooperative APROCANE has delivered high quality cacao beans to Schwyz for many years. APROCANE consists of over 600 cacao farmers and their families, spread over 22 municipalities. The majority of the farmers are descendents of runaway African slaves. The cacao originates from different cantons in the province of Esmeraldas. Esmeraldas is Ecuador's most northern province and borders on Columbia.

### Main harvest

December – March



# Grand Cru

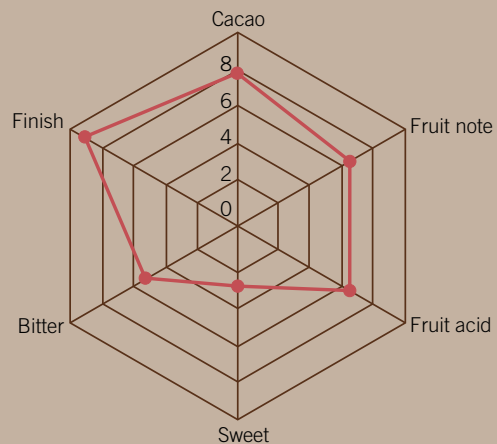
## Arriba 72% - 72h

### Grand Cru Arriba 72% - 72h

Grand Cru couverture made of “Nacional” noble cacao Arriba from the region Esmeraldas, Ecuador.

### Flavour profile

The cacao flavour is enhanced through the intensive coffee and liquorice notes, making Arriba an unforgettable experience for the senses. The traditional, gentle processing method (72 hours conching) develops a powerful prune bouquet, which finishes with a light, almost flowery black current note.



# Grand Cru

## Cacao Madagascar

# Grand Cru

## Cacao Madagascar



This fine flavoured cacao originates in the northwest of Madagascar. The exact source is the catchment area of the river Sambirano, which flows into the Mozambique Channel. Maryse Eliette is responsible for the majority of imported cacao by Felchlin Switzerland from this region. She is the supervisor of the organization “Mevosa”, an alliance of approximately 50 small cacao farmers that also cultivate and sell vanilla in addition to cacao. When necessary, Maryse Eliette also buys quality cacao from other farmers in the region to supplement the harvest from “Mevosa”.

### **Main harvest**

November – December



# Grand Cru

## Madagascar 64% - 72 h

# Grand Cru

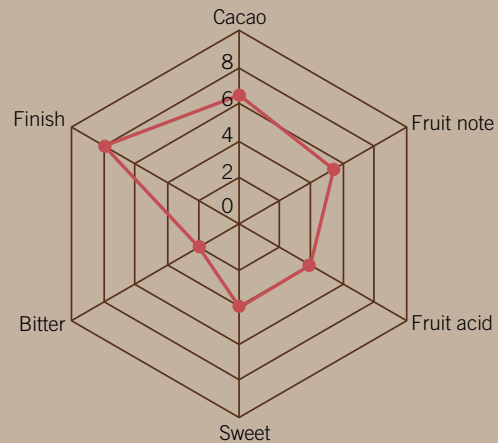
## Centenario

### Grand Cru Madagascar 64% - 72 h

Grand Cru couverture made of noble cacao from Sambirano, Madagascar.

### Flavour profile

Well-balanced, fruity cacao flavour entwined with a touch of roasted hazelnut aroma and complimented by the fresh note of forest berries. The traditional, gentle processing method (72 hours conching) unfolds a subtle fruit acid note, enhanced through a hint of clove and cedar, leading to a long-lasting, harmonious finish.



# Grand Cru

## Centenario

### Cacao origin

This Grand Cru couverture is created by combining three of our most noble cacao sorts. The unique and rare wild cacao, Criollo Amazonico, which originates in the lowlands in Bolivia in the province of Beni. Noble cacao from the region Maracaibo, Venezuela and Nacional noble cacao from the region Esmeraldas, Ecuador.



### Cacao mass

The cacao beans are roasted separately, according to their origin. The three individually produced cacao masses are then combined to form the basis for the two Centenario couvertures.

# Grand Cru

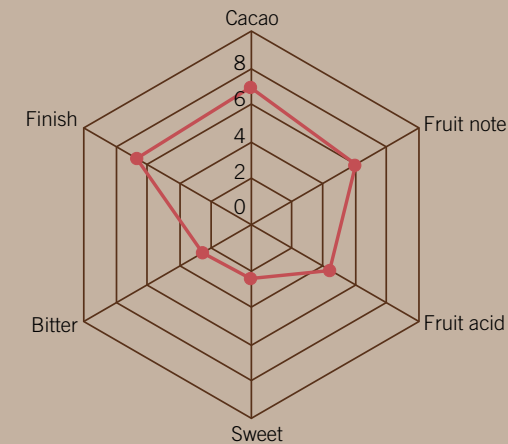
## Centenario Concha 70% - 48 h

### Centenario Concha 70% - 48 h

This couverture is rolled to a fine mass and then undergoes the traditional, gentle processing method in the longitudinal conche, where it is gently moved and aerated for 48 hours. The correct technique in using this conche requires a great deal of experience, knowledge and intuition.

### Flavour profile

Strong cacao, intensive black tea, dried plum and slightly sweet banana flavours combine with a refreshing orange taste which then proceeds to a long finish with a spicy vanilla note.



# Grand Cru

## Centenario Crudo 70%

### Centenario Crudo 70%

The cacao mass comes directly off the unique 3-Stone mill and then the raw sugar is added. This enables the couverture to maintain a unique crystal texture and structure, providing a powerful, intensive and untamed taste experience. Centenario Crudo 70% reawakens a secret that has been sleeping for hundreds of years.

### Flavour profile

Intensive bouquet of ristretto coffee and crystallized raw sugar entwined with blackberry and dark forest honey notes. The finish ends with the discreet notes of nutmeg and vanilla.

