







Hacienda Elvesia

Cacao Hacienda Elvesia

Around 200 years ago, Swiss emigrants settled on the peninsula Samaná, in the Dominican Republic. They founded the plantation “Hacienda Elvesia” and began cultivating Criollo and Trinitario cacao. Soon the aromatic fruits became a much sought-after raw material for well-known European Chocolatiers. In order to facilitate the transport of the heavy bags, Swiss pioneers built a railway - from the plantation to the port of Cano Hondo. The plantation is based on the principle of sustainable agriculture in harmony with nature. The hacienda is administered by Ramon Lopez (cultivation) and Marco Lee (fermentation and quality control).

Main harvest

October - March





Cru Hacienda

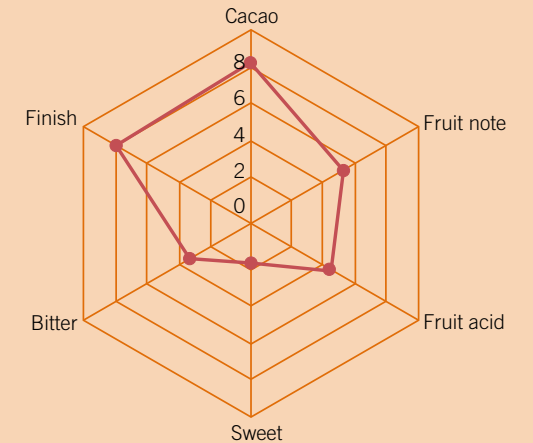
Elvesia Rep. Dom. 74% - 72h

Cru Hacienda couverture made of noble cacao from the Hacienda Elvesia, Dominican Republic.

This couverture is certified organic and RAC (Rainforest Alliance Certificate).

Flavour profile

The elegant, rich cacao flavour is entwined with tender tones of black tea and mild tobacco notes. The traditional, gentle processing method (72 hours conching) releases in this exceptional chocolate a fruity note, which is complimented by a hint of refreshing orange flavour and a pleasant grapefruit sharpness, leading to a long-lasting and festive finish.





Cru Hacienda

Elvesia Rep. Dom. 42% - 30h

Cru Hacienda couverture made of noble cacao from the Hacienda Elvesia, Dominican Republic.

This couverture is certified organic and RAC (Rainforest Alliance Certificate).

Flavour profile

A harmonious cream, caramel aroma compliments the lightly acidid Elvesia cacao note of this mild chocolate. The traditional, gentle processing method (30 hours conching) beautifully unfolds a hint of ripe banana. The finish is enhanced through spicy vanilla and malt notes.





