



Premium

Premium quality cocoa. This cocoa is harvested in the same terroir in a specific geographical and climatic zone. Particular emphasis is placed on the degree of ripeness of the cocoa fruit at the time of harvest and the strict adherence to the fermentation protocol. As a result, this allows the maximization of the potential of cocoa, laid down by nature. Cocoa is fermented by turning, constant control of temperature and acidity. Ideal for bean-to-bar chocolate production.

