



Inspiring your creations™

PLANTATION RANGE

Alto el Sol 65%

In the heart of the Natural Park Rio Abiseo, the **Alto El Sol** plantation is protected by a lush environment, giving the cocoa trees all their richness. Cocoa is cultivated by the **Saavedra del Castillo** family with the help of six farmers.

PLANTATION LOCATION / CLIMATE :

The plantation is situated at Pachiza District in the San Martín region in Peru. In this region the average annual rainfall is 1600mm, while average temperature is 27°C.

PLANTATION GPS COORDONATES:

7° 10' 48.86" S

76° 43' 35.28" W

BEAN TYPE : Criollo Amazonia (Trinitario)

PRODUCTION QUANTITY :

Alto el Sol: yearly volume between 50-80mT

All country yearly volume: approx 80'000mT

BEAN FERMENTATION / DRYING TECHNIQUES :

Fermentation process is done over 6 to 8 days in wooden boxes.

Drying is done on a concrete floor under the sun.

DARK CHOCOLATE COUVERTURE PLANTATION

65 % min. cocoa / **37 %** fat

FLUIDITY :- ●●●●○●+

ALLERGENS : Milk

FORMAT : Pistoles



FLAVOUR PROFILE :

Alto El Sol offers a specific millesime each year with a unique aromatic profile for a chocolate evolving over time. Thanks to its red fruits and acidic notes, **Alto El Sol** is an intense, sharp and highly fruity chocolate.

PAIRING INGREDIENTS :

Vanilla, Speculoos, Mango, Almonds, Pistachio, Olive Oil, Tonka Beans, Banana, Apricot, Peach, Mirabelle Plum, Red Pepper, Tomato, Eucalyptus, Bergamot.

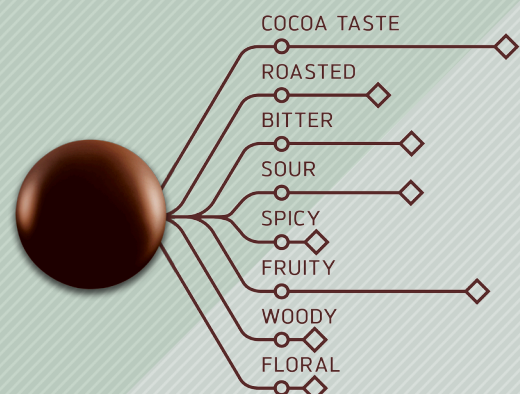
APPLICATION TYPE :



Moulding

Bar

Coating



itinerio™



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PRODUCT CODE CHD-P65ALTN-E1-U68	
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073416101286
DIMENSIONS H x L x l	290 x 160 x 85 mm
CONDITIONNING : BOX	6 x 1kg
BOX BAR CODE	13073416101283
DIMENSIONS H x L x l	390 x 260 x 185 mm

PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION : KOSHER DAIRY, ORGANIC.



SHELF LIFE : 24 months

STORAGE CONDITION :
All Cacao Barry® products are stored in warehouses with temperature control.

