



72% ZAMORA, AMAZONIA DARK CHOCOLATE

Traveling to Zamora, Amazonia involves a plane, a car, and a boat. Located in southeastern Ecuador, on the edge of the Amazon rainforest, Zamora is lush and fertile, if not challenging to navigate--the tiny village is perched on cliffs, “in the clouds.” The families, many of whom are indigenous, plant their small cocoa farms on terraced land. The cocoa trees are surrounded by “primary” forest.

The indigenous Shuar tribe have lived here for thousands of years. In 2010, archeologists uncovered a vessel with shreds of cocoa molecules which were carbon dated to 3300 BC. The Shuar used the cocoa to make a drink. Fast forward 5,000 years and the beans we purchase from this village are descendants of the originals; the same is true for the farmers we are buying from.

We're proud to release Zamora as our first new origin since 2010, and our second chocolate bar produced in partnership with a female-led farmer group. Working with small coops helmed by women has become a cornerstone of our direct trade model and

we're honored to work with lead farmer partner, Monica Guaman, who is pictured on the front of the chocolate bar. Monica's family has been growing and harvesting cocoa for generations. She, along with her husband and adult children, harvest their own small farm and Monica leads the cocoa coop in their village, gathering and fermenting cocoa beans from neighbors who are smallholder cocoa farmers. Like each of our other origins, Shawn Askinosie visits the village to work with the cocoa farmers, bring chocolate for them to taste, inspect our cocoa beans, and share profits.

We handcraft our Zamora, Amazonia 72% Dark Chocolate Bar with just two ingredients: cocoa beans and organic cane sugar, along with cocoa butter made from the same beans. Arriba Nacional beans, a rare and prestigious varietal, along with the climate of Zamora, give the chocolate bar a rich, fudge-y, mocha flavor. Made from scratch at our factory in Springfield, Missouri., this bar is also certified Kosher D. E., vegan, and gluten free.

PRODUCER/FARM: APEOSAE

REGION: Zamora Amazonia

VARIETAL: Arriba Nacional

ELEVATION: 2,500ft. above sea level

SEASONAL WEATHER: Microclimate of hot and humid days in the cloud forest with cooler temps at higher elevations.

HARVEST: May-September

FERMENTATION METHOD: Wooden boxes

DRYING METHOD: Sun dried on raised beds under shelter from wind and rain.

INTERCROP: Coffee, lime, mandarin, plantain and many others. Many of the cocoa trees are 35 to 50 years old.

ROASTING PROFILE: Light roast

CONCHE TIME: Short

TEMPER PROFILE: 45 C, 31.2 C