



# APURIMAC DARK 100%

CHOCOLATE

DOMORI CHOCOLATES

Apurimac is a Trinitario hybrid created in the 1990s as a result of a double hybridisation of ICS95 with IMC67 and then with Nacional.

The fermentation of this cocoa lasts 6 days.

Organoleptic properties: Intense cacao flavour, spicy and creamy, light citrus notes.

Chocolate couverture in pastilles

## Product details

COD 000860