



CRIOLLO OCUMARE DARK 72%

CHOCOLATE

DOMORI CHOCOLATES

Elevated cacao intensity, creaminess enhanced by the notes of cream and honey; elevated persistence.

About Criollo

Did you know Criollo is a cacao type with natural sweetness and smoothness – all thanks to the absence of tannins, an element that leads to bitterness and astringency. Criollo is very rare fine cacao that only makes up for 0.01% of the global cacao production today. Historically, it was the cacao consumed by the Mayans and the Aztecs but was less and less popular due to its low yield. Thanks to Domori's passion and dedication to saving Criollo from extinction, you can today go on a journey of discovering unique and distinctive aromas.

Chocolate couverture in pastilles

Product details

COD 000867