

Potomac

Duarte Dominican Republic

Class 70s Dark	Class Enjoyment	9.2
Percent: 70	Overall Enjoyment	9.2
Batch Number: 51602	Total Score	92 (1-100 Scale)
Review Date: 2016-04-09	Quality Grade	A
Review Number: 995	Value Index	(1-100 Scale)
Weight 50 g.		
Company Type: Bean to Bar		

Bar Price: **Price per 100g:** **Vendor:** Chocolate House
Origin: Dominican Republic **Origin Region:** Duarte
Made In: USA-VA-Woodbridge **Beans:**
Cocoa Butter %, **Non-fat Solids** % **Light Roast / Red Wine:**

Bad ingredients:

	<u>Rating</u>	<u>Weight</u>	<u>Score</u>	<u>Notes</u>
Ingredients	10	3%	3	Organic cacao, organic sugar
Appearance	9	6%	5.4	Medium brown Package-Minimalist white box with a colored fish (that changes with each origin). Elegant in it's simplicity; clear plastic inner
Touch	9	1%	0.9	Smooth
Snap	9	2%	1.8	Nice
Melt	9	3%	2.7	Excellent
Aroma	9.2	10%	9.2	Fruit (red tree fruit). Bright, clean, strong. Very similar to a Madagascan bar.
Flavor	9.2	50%	46	Sweet (light honey; stronger than acacia) plus Fruit (something kind of like the flavor of Fruity Pebble cereal or Fruit loops, but only vaguely). Highly complex! Middle- bursts of acidity and flavor.
Mouthfeel	9	10%	9	Super smooth
Aftertaste	9.2	8%	7.36	Strong and super delightful.
Opinion	9.2	7%	6.44	Fascinating! Powerful. A great rendition of great cacao from the DR. I want more! A First Class bar deserving to be hunted for!

Notes: OKO-Caribe ferments and dries the cacao gathered by a Cooperative of farmers