

Potomac

San Martin Peru

Class 70s Dark	Class Enjoyment	9
Percent: 70	Overall Enjoyment	9
Batch Number: 31601	Total Score	90 (1-100 Scale)
Review Date: 2016-07-07	Quality Grade	A-
Review Number 718	Value Index	12 (1-100 Scale)
Weight 50 g.		
Company Type: Bean to Bar		

Bar Price: \$7.95 **Price per 100g:** \$15.90 **Vendor:** Potomac

Origin: Peru **Origin Region:** San Martin

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	8	6%	4.8	A bit darker than medium; orangeish when melted Package- sleek minimalist white box outer with blue fish outer; clear plastic inner
Touch	9	1%	0.9	Smooth
Snap	9	2%	1.8	Good
Melt	9	3%	2.7	Fine
Aroma	9	10%	9	Hard to pin down but I'll say Earth with some Floral, even though that's not really it.
Flavor	9	50%	45	2016: Sweet (honey). Middle- small acidity burst. Potomac has this origin dialed in! 2013: Earth with Fruit. There may be a lighter roast on the cacao. Middle- a small burst of acidity to add some complexity. Not a very great range; pretty much the same note throughout.
Mouthfeel	9	10%	9	Ultra smooth; they nailed it
Aftertaste	9	8%	7.2	Vibrant, strong, and highly enjoyable!
Opinion	9	7%	6.3	Potomac does a fantastic job of bringing out the nuances of this origin. After offering this bar for several years they know it well, so the bars are extremely enjoyable! Well done! I would highly recommend this bar, and it is a great standard for San Martin Peru cacao.

Notes: 2016 review: Best before Feb 2017
2013 review: Made April 2013
Grown by Oro Verde Cooperative