

Potomac

Upala

Class 70s Dark

Class Rating

7

Percent: 70

Overall Rating

6

Review Date: 2011-06-05

Total Score

61

Review Number: 539

Value Index

12

Price \$13.14 (per 100 g)

Weight 57 g.

Cocoa Butter %, **Non-fat Solids** % **Calories** (per 40 g) **Red Wine**

Company Type Bean to Bar

Origin: Costa Rica

Beans

Made In USA-VA-Woodbridge

Vendor Caputo's Market

Bad ingredients

	<u>Rating</u>	<u>Weight</u>	<u>Score</u>	<u>Notes</u>
Ingredients	10	3%	3	Purist: cacao beans, sugar
Appearance	4	6%	2.4	Medium brown with reddish hues. 10 thin rows Package- needs lots of improvement. Only clear plastic cellophane with basic label stuck on. My low rating here is based on the packaging.
Touch	8	1%	0.8	Smooth
Snap	8	2%	1.6	Fine
Melt	4	3%	1.2	Very slow
Aroma	7	10%	7	Nut. Strong
Taste	6	50%	30	Strong, rich. Nut, some Sweet (molasses), occasional notes of red fruit. Long lasting range, but limited complexity, pretty much one note, but it's a nice note. There's a kind of "green" note that is "off" (very hard to describe in the right words). It's in almost every tasting, and it dulls my enjoyment a bit.
Mouthfeel	5	10%	5	Can be kind of dry. If the bar is too cool then it feels waxy and doesn't melt all together; instead it just breaks up into chunks. One time there was a bit of astringency.
Aftertaste	7	8%	5.6	Above average
Opinion	6	7%	4.2	A nice start for the company, but not a top tier bar. That lurking "off" note dulled my enjoyment. I suppose that others may like that note, though, as a mark of complexity and a wider range. If so, that's fine, but it's not for me.

Notes: A pet peeve- I don't like the scoring lines that make it break into 10 thin rows. I prefer rectangles, not one narrow row, but this isn't a big deal. Also the scoring marks aren't deep enough so it doesn't always break evenly.