



*Fine Chocolate
Industry Association*

Tasting Panel Report

HCP Designee #14
Kyela District, Tanzania

Color: Deep, rich color with slight reddish / rust hues

Aroma: Smooth browned note of rich chocolate and brown fruit (dates and dark raisins)

Flavor: Immediate presence of a rich chocolate note with an early fruit acidity presence immediately following the chocolate blending in tart fresh fruits—citrus and tropical—a note that will persist throughout the flavor profile. Center point of the profile sees the emergence of the browned raisins and dates with a touch of tart prune combined with a dark molasses and dark wood (oak) notes.. At the same time, a slight spice note appears with the bright elements of cardamom, mace and a piquant black pepper. Long finish! Complex with the base chocolate of Amelonado from Africa.