

UCAYALI RIVER CACAO



NOTES BY JOHN NANCI

Origin: Peru

Region: Ucayali River

Type: ICS, TCH, IMC, CMP and local varieties

Certifications: Direct Trade, Uncertified Organic

Year: 2017/18

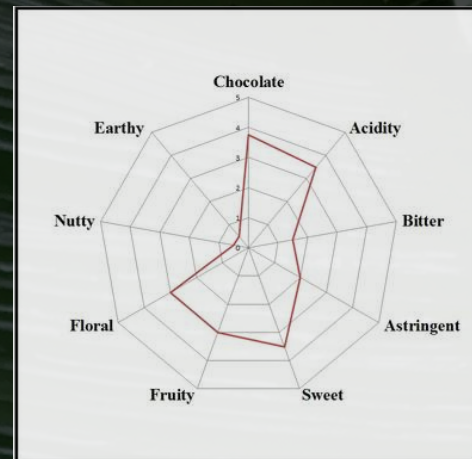
CHOCOLATE  ALCHEMY™

The beans have a lovely floral component.

The chocolate opens with floral notes, namely plum blossom and delicate honeysuckle. The flavor starts off with a soft yet tangy first impression with a nuanced delivery of the other flavors. There is the retained brightness of strawberry, passion fruit and melon.

There is virtually non-existent astringency and bitterness showing no signs of incomplete fermentation. And you should not forget or think this delicateness doesn't include a clarity of chocolate flavors.

This is a very easy eating chocolate, eminently approachable but not even close to being boring



The preparation is perfect on this lot. Very even and no debris to speak of.

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Roasting. Just do it. Really. Whatever you do, as long as you actually roast it, is going to give you something memorable. Very light? Tangy strawberry but soft. Medium? Melon and chocolate. And should you do what I did on one roast, and just go so far beyond what you think you should, what you will find is that too is still, somehow, inexplicably, in balance. And don't be concerned about the floral notes going away in the roast. Floral notes don't act that way.

The roast profile for my evaluation was 10.5/2.75/4.25 @ 258 F. The EOR was just a little lower than some taking into account its moderate fruit and chocolate. If you are using a Behmor, P1 for 18-19 minutes with 2 lbs will be just fine. Go by the aroma. When it turns sharper near the end of the count down, you are done. If it isn't there yet, add a bit more time waiting for the turn of aroma.



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