Hacienda Victoria
Ecuador

Hacienda Victoria is a single-estate farm locates in Cerecita, near the coast of Ecuador.
We strive to make a positive social impact by providing a stable income to more than one hundred families while developing a sustainable environment for their workers, their land and the local fauna.
Hacienda Victoria is the first carbon neutral certified cacao farm!

FLAVOUR PROFILE

Fresh fruity, floral, dark chocolate and nutty.

FARM INFORMATION

The fine flavour trees that are in Hacienda Victoria have the potential to produce more than 2 tons per hectare attracting the interest from all the country and building what people are calling the renaissance of Arriba fine flavour cocoa in Ecuador.

GRADING: Premium
GENETICS: 100% Arriba Nacional
SIZE: 125- 130 beans / 100 g
FERMENTATION: 75% min. Well fermented beans
Fermentation protocol can adjusted upon clients' request
DRYING: 7 days slowly sun dried
PACKAGING FORMAT: Jute Bags of 69 Kg

HARVEST SEASON

Peak season: Oct- Dec | Mid season: All year round

POST HARVEST

Our beans are clean, well fermented and have great, consistent Arriba flavours. We can offer tailor-made fermentation that results in a guaranteed consistency over time.

We have over 30 fermentation protocols of the Arriba Nacional bean, to create the flavour profile of your preference.

GAIA CACAO
AMSTERDAM