

Merida Superior

Caño Tigre, Venezuela

In the southern basin of Lake Maracaibo, near our Caño Tigre post-harvest center, nature performs one of the planet's most extraordinary spectacles: the Catatumbo Lightning.

This unique meteorological phenomenon illuminates the skies more than 200 nights a year, enriching the atmosphere, and our cacao trees, with ozone. From this land charged with energy and fertility comes Mérida Superior, a cacao born from three carefully selected plantations known for their exceptional genetics and distinctive terroir.



FLAVOUR PROFILE

At its core, it shows a deep nutty character complemented by notes of panela that bring gentle sweetness and warmth. Subtle hints of nutmeg add spice and complexity, while soft tones of banana bring a delicate fruitiness.

Its bitterness and acidity remain low and harmonious, creating a smooth, rounded profile — elegant and comforting, with a lasting impression of roasted nuts and brown sugar.



GRADING: Premium - F1

GENETICS: Criollo

FERMENTATION: 6 days in wood boxes

DRYING: slow drying 5-7 days

PACKAGING FORMAT: Jute Bags of 60 Kg



ORIGIN INFORMATION

Cultivated by three dedicated producers, these plantations thrive in a lush tropical environment where temperatures range from 18°C to 32°C and rainfall reaches 1,900 to 2,700 mm per year.

The cacao trees, averaging 30 years in age and 5 meters in height, grow under the shade of Samán, Melina, Ceiba, Jabillo, and Bucare trees — a rich agroforestry system that sustains both biodiversity and quality.



POST HARVEST

We coordinate the harvest and bean extraction directly with farmers to ensure the cacao arrives at our Caño Tigre facility as fresh as possible.

Fermentation begins immediately in sweet-wood boxes, following a six-day protocol adapted to the specific sugar content and pH of each batch. The beans are turned at intervals of 48/24/24/24/24 hours, allowing the internal temperature to naturally rise activating the full range of flavor precursors.

After fermentation, the cacao is transferred to our solar drying beds under a covered marquesina, where it undergoes a slow, even drying process over five or more days. This meticulous care ensures a clean, healthy bean with fully developed aromas and a smooth, balanced profile: the signature of Mérida Superior.