

# THE ART OF ARTISANAL

HERE'S TO SOME OF OUR FAVORITE BRANDS THAT ARE WORKING HARD TO PRESERVE THE ENVIRONMENT AND TO CREATE WHOLESOME PRODUCTS.

## REPUBLICA DEL CACAO

63% of the world's Finest Aroma Cacao comes from Ecuador, worldwide known as the only producer of the "Arriba" Cacao variety.

Vinces, once the capital of the Cacao World, brings you its legacy and tradition. This old town, buried deep in the heart of the "Arriba" Cacao history, became the forefront of an industry that made Ecuador the main exporter of Cacao in the world in the beginning of the 20th century.

República del Cacao° has brought 2,000 families together through La Comunidad Vinces Program. Trying to reunite and create sustainable crops and improve their farming methods with modern technologies to preserve the aroma, flavor and high quality that only the "Arriba" Cacao can offer.

Ten percent of the net profits from each La Comunidad Vinces chocolate bar goes directly to these "Arriba" Cacao farmers and helps them in their effort to save and reproduce ancient trees. By improving farming, cropping methods and working as a community in order to keep alive one of the most important chocolate traditions in the world.

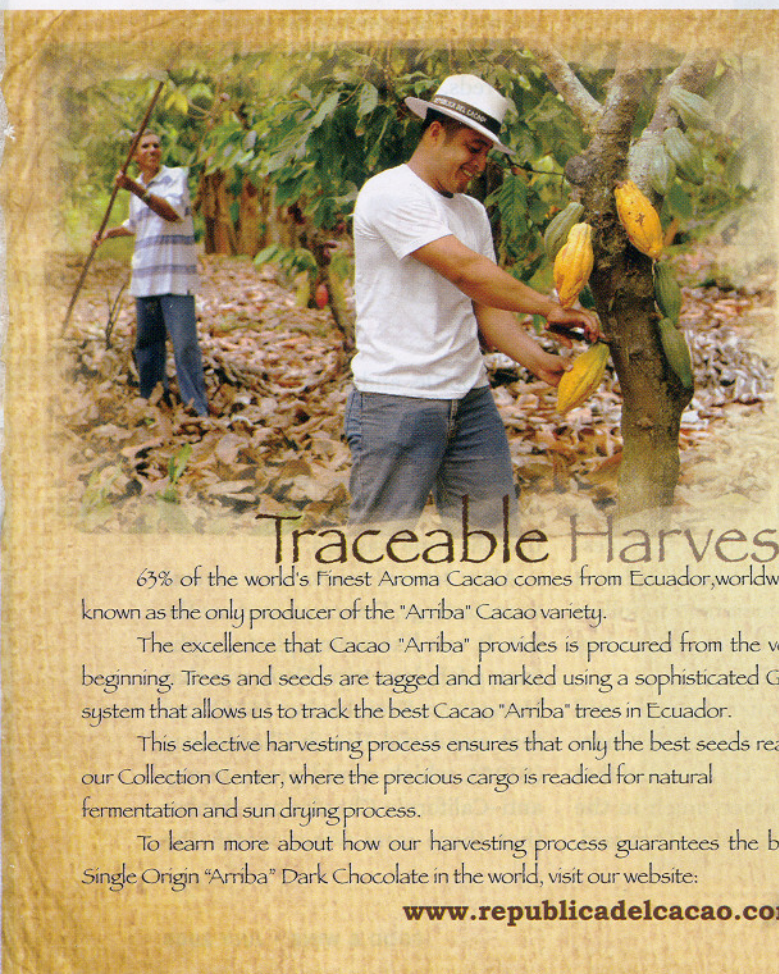
Learn more about Republica del Cacao's La Comunidad Vinces chocolate bar and community work in our web site.

[WWW.REPUBLICADELCACAO.COM](http://WWW.REPUBLICADELCACAO.COM)

REPUBLICA DEL CACAO IS PROUD TO BE A PART OF THE 2009 FOOD & WINE CLASSIC IN ASPEN EVENT THIS JUNE • [FOODANDWINE.COM/CLASSIC](http://FOODANDWINE.COM/CLASSIC)



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# This is how great chocolate is born.

Single Origin  
DARK CHOCOLATE



## REPÚBLICA DEL CACAO°

HARVESTED & PRODUCED in ECUADOR

## Traceable Harvest

63% of the world's Finest Aroma Cacao comes from Ecuador, worldwide known as the only producer of the "Arriba" Cacao variety.

The excellence that Cacao "Arriba" provides is procured from the very beginning. Trees and seeds are tagged and marked using a sophisticated GPS system that allows us to track the best Cacao "Arriba" trees in Ecuador.

This selective harvesting process ensures that only the best seeds reach our Collection Center, where the precious cargo is readied for natural fermentation and sun drying process.

To learn more about how our harvesting process guarantees the best Single Origin "Arriba" Dark Chocolate in the world, visit our website:

[www.republicadelcacao.com](http://www.republicadelcacao.com)

