



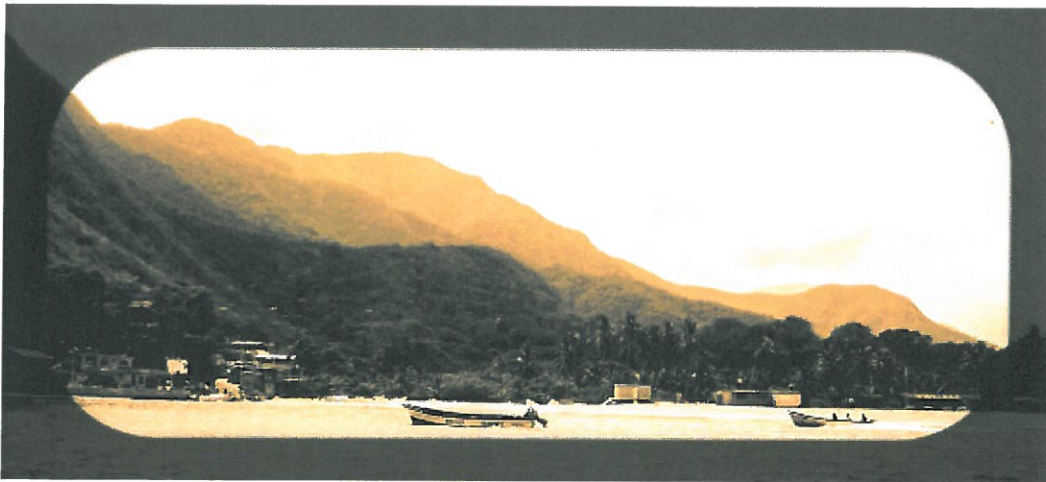
vacursio's Blog

ChACAhUaa, the cocoa and chocolate

- [Acerca de](#)

Chuaao, the Spanish heritage

When talking about criollo and trinitario cocoa varieties, no other country in the world can offer such a wide list of single cocoa plantations as Venezuela. Chuaao, Ocumare, Porcelana, Puerto Cabello, Cuyagua, Carenero Superior, Sur del Lago, Barinas, Rio Caribe,... some of these plantations have less than 10 Mt of production available per year, but each of them has its own specificity.



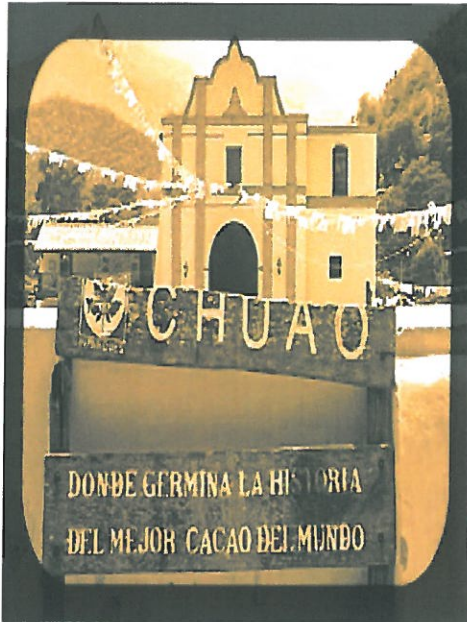
The history

Founded in the XVI century, Chuaao is one of the first villages of the Aragua state that was populated by the Spanish Conquerors. In 1502, Alonso de Ojeda, famous for having named Venezuela, described these lands as “Valle Hermoso” due to the natural richness of this place. In fact, Chuaao is blessed by the generosity of the mother nature goodness. Surrounded by rain forest trees and only reachable by sea, we easily understand why we can still have the pleasure to taste nowadays one of the most pure food of the Gods – the Criollo cocoa variety, which has been protected and preserved over the years in Chuaao. Maybe its delicious flavour is due to the weather, the soil, the people, the nature or the protection of [Quetzalcoatl](#)...

After the arrival of the cocoa in Spain around 1528, the demand of cocoa spread gradually across Europe, and the first plantations or Haciendas de cacao started to be needed. During XVII century, important increases of cocoa production in Venezuela were observed, and particularly in Chuaao when Doña Catalina Mexía de Liendo and her husband became the new owners of the Hacienda Chuaao around year 1633. Since then, the hacienda of “El mejor cacao del mundo” had always been managed by several private owners until 1976, when the Instituto Agrario Nacional proposed the creation of the Empresa Campesina de Chuaao to run it.

In March 2013, Gonzalo Toro from [Bonhkaf-Kolonial](#) became the exclusive trader of the cocoa from Chuaao according to an agreement with Empresa Campesina de Chuaao.

The annual production of this single cocoa is aprox. 30 MT and price FOB is 8.500 USD/Mt. Compared with the World cocoa production and price for raw cocoa, 4.000.000 MT and 2.200 USD/Mt FOB respectively, we can remark that the cocoa from Chuaao is really an exclusive product.



The marriage of Chuao chocolate with music

When we taste a chocolate made with such distinguish cocoa, all our senses are challenged. I strongly recommend to 'dress' this moment with music, for you will probably not have the opportunity to enjoy everyday 70Gr of chocolate that cost almost 10 €!

Reality and Fantasy from [Raphael Gualazzi](#) is my chosen soundtrack for this chocolate.

You can buy online bars with 70% of Chuao cocoa origin at the following finest Chocolatiers: Amedei, François Pralus, Domori, Bernachon, Pierre Marcolini.

This chocolate is long on the palate, and you will feel a coffee flavour and a woody root aroma around your tongue. The balanced bitter/acidity and nuts taste will make you swing between reality and fantasy.

"...Believe me, there's no metaphysics on earth like chocolates..." – Fernando Pessoa (1888-1935)

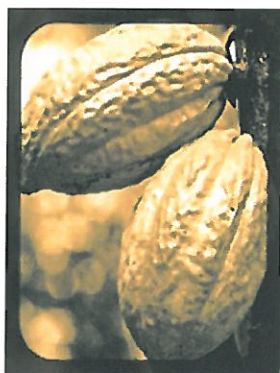
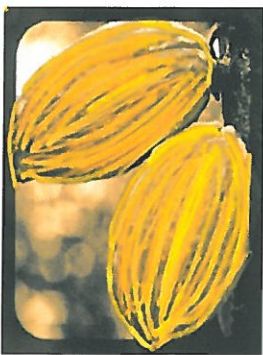
About Chuao

[Beach Guide: Playa de Chuao](#)

[Chuao a mystical place for chocolate aficionados](#)

[Chuao chocolate](#)

[Chuao Wikipedia](#)



Written by V. Acúrsio

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