



Taste the Origin of Chocolate

Nahualli Trading Co. combines the flavor of dark chocolate with roasted seeds of the cacao tree to create Chocolate Seeds.

Nahualli Trading Co. sources Criollo cacao seeds from Fair Trade and organic Ecuadorian farmers. A three-step process takes place to produce a decadent and rich taste. First, whole beans are carefully shelled. Next, the shelled beans are expertly roasted to develop a full, intense flavor. Finally, the roasted beans are perfectly seasoned with dark chocolate.

Two varieties of Chocolate Seeds are available: Chocolate Seeds enrobed in smooth dark chocolate. The combination is a fruity body with deep chocolate notes and no bitter finish; and Organic Chocolate Seeds covered with smooth dark organic chocolate. This version has a sweet punch with a pineapple finish.

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