



Chocolatier:	VALRHONA	FRANÇOIS PRALUS	MICHEL CLUIZEL
Name:	"Tainori"	"République Dominicaine"	"Milk-Eclats Caramel"
% cacao	64%	75%	45%
% cacao butter	24%	?	37%
Origin	Dominican Republic	Dominican Republic	Java and Dominican Republic
Pod variety	Trinitario	Trinitario	Trinitario
Ingredients	cacao beans, sugar, cacao butter, soy lecithin, natural vanilla extract	cacao, sugar, cacao butter, soya lecithin	Cane sugar, cacao butter, whole milk powder, caramel 18%, Bourbon vanilla pod
APPEARANCE	mate, dark red brown, regular, very fine sandy on edge	satin, dark red brown, regular, very fine sandy on edge	pale milky brown, irregular, not shiny
"SNAP"	discrete and compact, treble	bigger, bass, hard,	discreet and unobtrusive
SMELL	a nice chocolate flavours with fruity notes, a light acidity comes also at first	discrete flavours at first then a full set of great chocolate flavours comes with fruity notes	light, with milky and caramel notes
TASTING			
Attack	the attack is very agreeable, with chocolate flavours and fruity/ woody notes coming quickly	the attack is smooth, the chocolate is barely present at first, but a sweet impression comes immediately	sugar comes first plus the crunchy behaviour. A very smooth attack.
Notes		creamy	caramel
Acid	1	1	0
Bitter	1	1	0
Fruity	1	2	0
Intense	3	2	0
Body	medium mouthfeel, interesting chocolate intensity, many flavours coming. Dominican republic produce enjoyable cacaos!	medium mouthfeel, cacao flavours with a set a champagne "bubbles" flavours coming	Butter and cacao butter compete to feel the mouth lightly. With the caramel filling now the mouth, the feeling is great.

Notes	light smoky / tobacco notes / woody ... Woody	many other lighter flavors such as tobacco, blackberries and even a touch of smoke / coffee	caramel, salted butter
Acid	2	2	0
Bitter	1	1	0
Fruity	2	3	0
Intense	4	3	0
After taste	The cacao flavour remains a long time. A very light and agreeable bitterness stay also. Quite refreshing with woody tones	a good after taste showing an impressive quality and a refined behaviour bu not lasting as long as we may have expected	The salted butter and the cacao (a good sweet one) arise with the caramel still present giving that extraordinary mix
Notes	a set of many nice flavors embalm the mouth		butter and salt
Acid	1	1	1
Bitter	1	1	0
Fruity	1	1	0
Intense	4	3	0
Differentiate:	a fantastic chocolate with a fruity /woody and intense after taste	a deep chocolate with some "champagne" notes in the body	a crunchy , caramel, salted, butter milk chocolate!
OUR OPINION	a great chocolate showing how fantastic Dominican Republic Organic chocolates can be. Gods travel through those chocolates.	A Fantastic well educated Organic chocolate	an amazing milk chocolate
Appears /5	4	4	2
Snap /5	5	2	4
Aroma /15	13	15	13
Mouth feel /5	3	3	4
Taste /50	42	39	45
Opinion /20	16	17	18
TOTAL	83	82	86