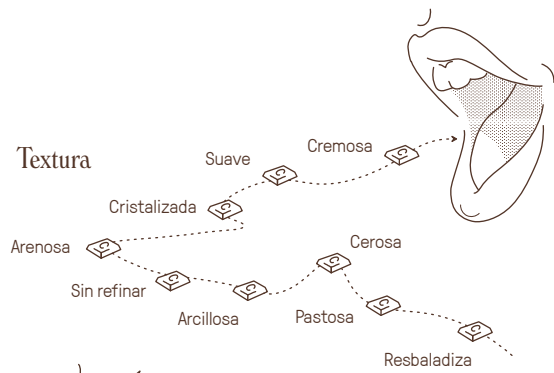
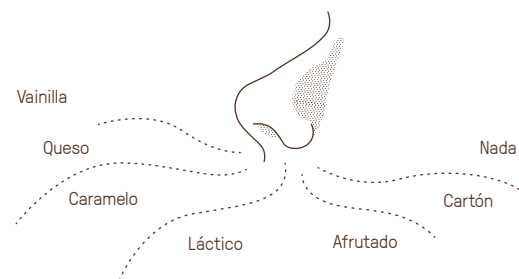
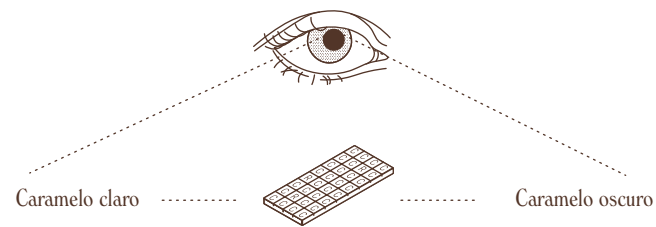


# casa cacao

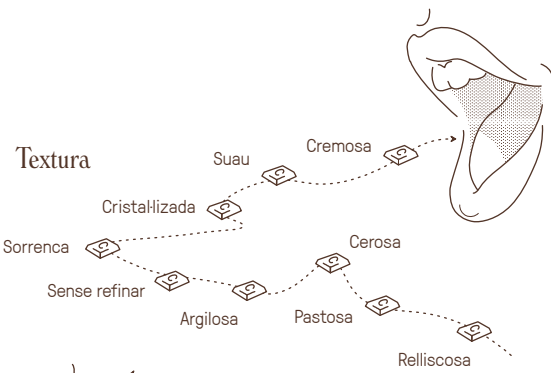
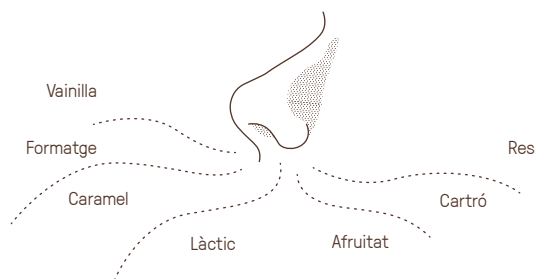
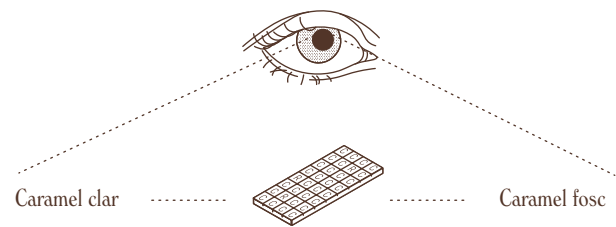
EL CELLER DE CAN ROCA

## Guía de cata Chocolate con Leche Leche de Vaca, Oveja o Cabra



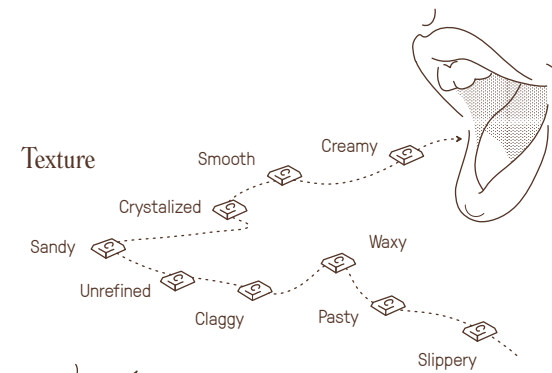
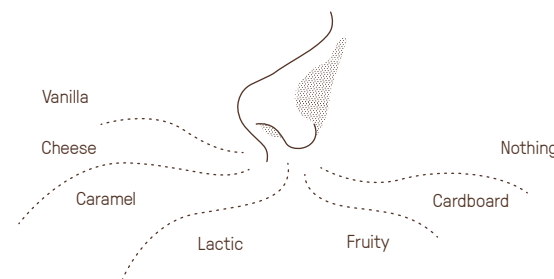
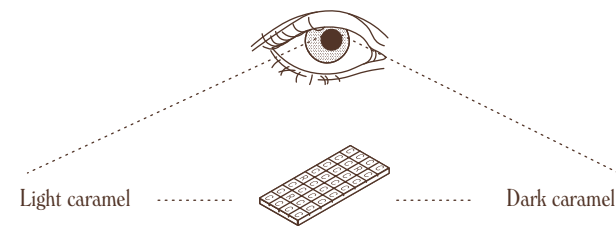
Sabor Primario	Sabor Secundario		
	Notas altas	Notas medias	Notas bajas
Dulce Salado Agrio Ácido Umami	Vainilla	Cartón	Cacao
	Sulfuro	Queso	Astringentes
	Caramelo	Malta	Amargas
	Fruta confitada	Mantequilla	Espicias
	Vinagre	Coco	Frutos secos
	Miel		

## Guia de tast Xocolata amb Llet Llet de Vaca, Ovella o Cabra



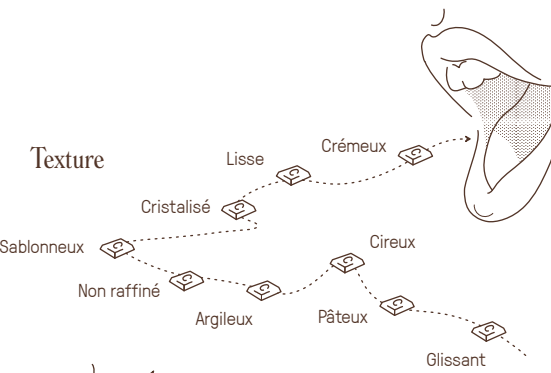
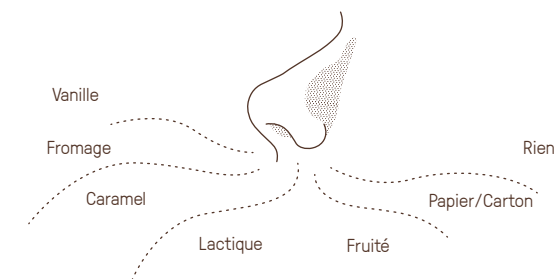
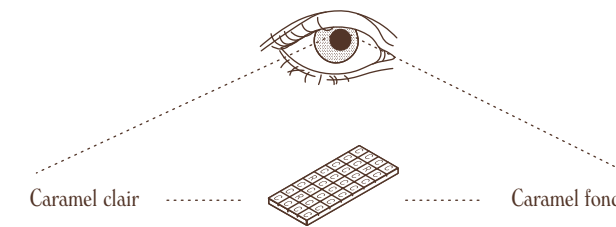
Gust Primari	Gust Secundari		
	Notes altes	Notes centrals	Notes de base
Dolç Salat Agri Àcid Umami	Vainilla	Cartró	Cacau
	Sulfur	Formatge	Astringents
	Caramel	Malta	Amargues
	Fruta confitada	Mantega	Espècies
	Vinagre	Coco	Fruits secs
	Mel		

## Tasting guide Milk Chocolate Cow, Sheep or Goat's Milk



Primary Taste	Secondary Taste		
	Top notes	Middle notes	Base notes
Sweet Salty Sour Acidic Umami	Vanilla	Cardboard	Cacao
	Sulfides	Cheese	Astringent
	Caramel	Malt	Bitter
	Conifed Fruit	Butter	Spices
	Vinegar	Coconut	Dried Fruits
	Honey		

## Guide de dégustation Chocolat au lait Lait de Vache, Brebis ou Chèvre

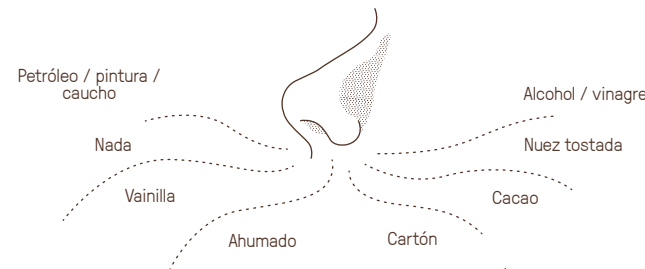
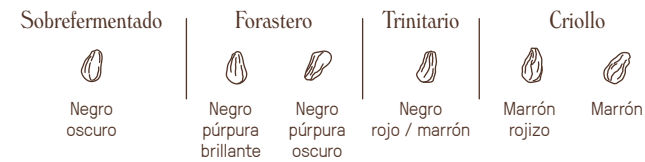
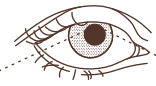


Saveur Primarie	Saveur Secondary		
	Notes de Tête	Notes de coeur	Notes de fond
Sucré Salé Aigre Acide Umami	Vanille	Papier/carton	Cacao
	Sulfurique	Fromage	Astringents
	Caramel	Malte	Amer
	Fruit confit	Beurre	Épices
	Vinaigre	Noix de Coco	Fruits secs
	Miel		

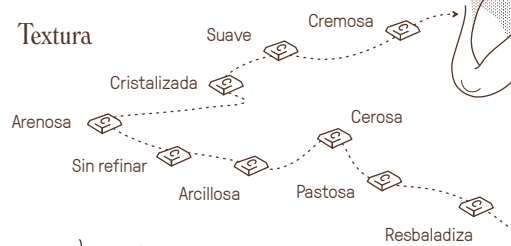
# casa cacao

EL CELLER DE CAN ROCA

## Guía de cata Chocolate Negro



### Textura



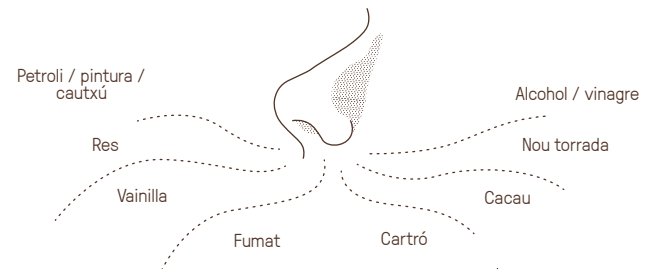
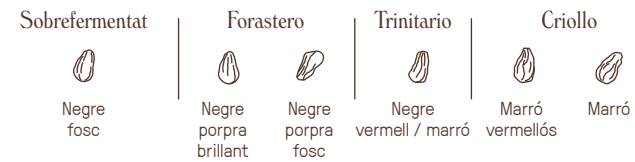
### Sabor Secundario

Notas altas	Notas medias	Notas bajas
Vainilla	Nuez cruda	Nuez tostada
Alcoholes	Pistacho / nuez	Café / amargos
Vinagres	Vegetales	Cacao
Florales	Verdes / herbáceas terrosas / aceituna / hongos / tabaco / violetas	Astringentes
Jazmín / flor de azahar / violetas	Sabores de fruta	Espécies
	Fruita cítrica / frutos rojos / fruta amarilla / fruta tropical / fruta seca	Pimienta negra / regaliz / canela
		Miel

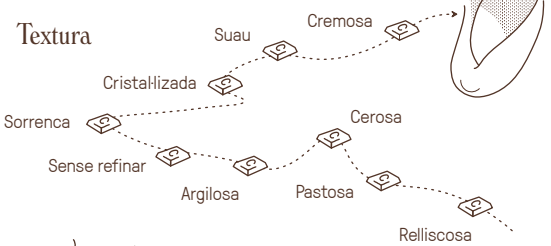
### Sabor Primario

Dulce  
Salado  
Agrio  
Ácido  
Umami

## Guia de tast Xocolata Negra



### Textura



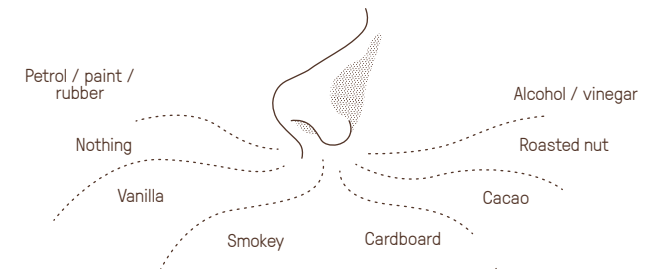
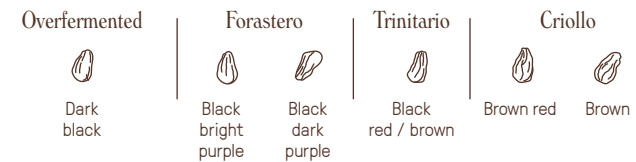
### Gust Secundari

Notes altes	Notes centrals	Notes de base
Vainilla	Nou crua	Nou torrada
Alcoholes	Festuc / nou	Café / amargues
Vinagres	Vegetals	Cacao
Florals	Verdes / herbosos terrosos / oliva / xampinyó / tabac / fusta / fumades	Astringents
Germassi / flor de taronger / violetes	Sabors de fruita	Espècies
	Fruita cítrica / fruits vermells / fruita groga / fruita tropical / fruita seca	Pebre negra / regalèssia / canyella
		Mel

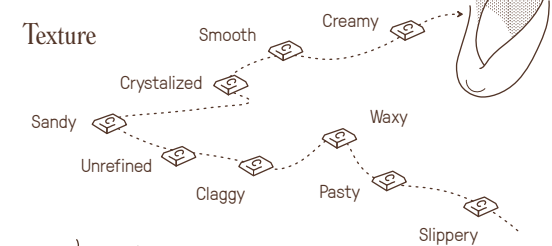
### Gust Primari

Dolç  
Salat  
Agri  
Àcid  
Umami

## Tasting guide Dark Chocolate



### Texture



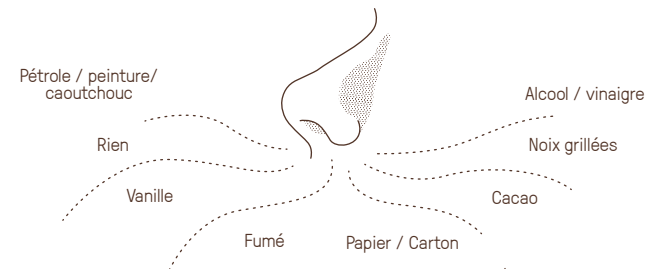
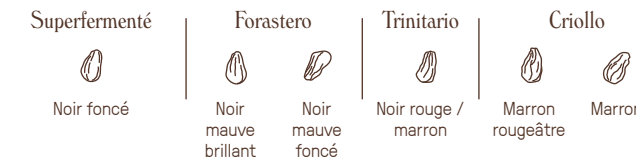
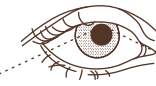
### Secondary Taste

Top notes	Middle notes	Base notes
Vanilla	Raw nut	Roasted nut
Alcoholes	Pistachio / walnut	Coffee / bitter
Vinagres	Vegetal	Cacao
Floral	Green / grassy / earthy / olive / mushroom / tabaco / wood / smoked	Astringent
Jasmin / orange blossom / violet	Sabors de fruita	Spices
	Citrus fruit / red fruit / yellow fruit / tropical fruit / dried fruit	Black pepper / liquorice / cinnamon
		Honey

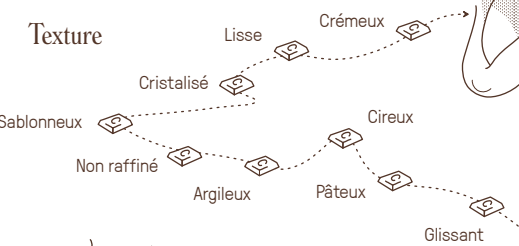
### Primary Taste

Sweet  
Salty  
Sour  
Acidic  
Umami

## Guide de dégustation Chocolat Noir



### Texture



### Saveur Secundaire

Notes de Tête	Notes de coeur	Notes de fond
Vanille	Noix fraîches	Noix grillées
Alcool	Pistache / noix	Café / amer
Vinaigre	Végétales	Cacao
Floral	Vert / herbacé / terreux	Astringents
Jasmin / fleur d'orange / violette	olive / champignon / tabac / bois / fumé	Épices
	Saveurs de fruits	Poivre noir / réglisse / canelle
	Agrumes / fruits rouges / fruits jaunes / fruits tropicaux / fruits secs	Miel

### Saveur Primaire

Sucré  
Salé  
Aigre  
Acide  
Umami