



## ***STORYTELLING***

- In the heart of the Amazon, far from plantations and roads, there exists a cacao that no one cultivates.  
It does not grow under the hand of man: it is **born** in the primary forest, nourished only by the rain, the red earth, the shade of giant trees and the silent work of animals that disperse its seeds.
- This cacao is **wild** .  
Each pod is harvested with a machete, sometimes after a trek of several hours, often by dugout canoe, by families who have lived for generations in harmony with the rhythm of the forest. Nothing is planted, nothing is cut down: nature decides.
- The deburring takes place on plots to facilitate transport and create compost.
- The beans arrive at the community where they are processed in a communal shed.  
They are fermented in wooden crates, covered with banana leaves, carefully turned, and then slowly dried in the sun. The aroma fills the air: red berries, damp wood, honey, wildflowers. This fragrance doesn't come from any plantation. It comes from untouched biodiversity.
- Each 60 kg bag contains two batches from the same terroir, harvested at the same time or nearly so.  
Each batch tells the story of a preserved forest and of families whose future depends on protecting this ecosystem. Buying this cocoa means participating in a rare model: **living off the forest, without destroying it.**

***IT'S NOT JUST COCOA.***

***YOU'RE TAKING A BITE OUT OF THE AMAZON.***