

Vintage Plantations

Artisanal Chocolates

Unlike most chocolatiers sourcing cocoa in Ecuador, Colombia, or Venezuela that call themselves artisanal, Vintage Plantations is a privately held company. Not having to answer to outside investors allows us to focus equally on the quality of our products, our commitment to sustainability, and the bottom line.

Our Mission: To support the independent chocolate industry in countries where the cocoa originates by re-designing the cocoa commodity chain. Specifically, we help farmers to adopt better growing practices that protect the environment and ensure crops are free of harmful chemicals. We also help them maximize their income for a better quality of life, and for reinvestment in the development of high quality chocolate products. Our post-harvest cocoa processing is done in the country of origin, hence our seal (P.I.C.O. – Produced In Country of Origin). We also reduce our carbon footprint by eliminating unnecessary shipping.

Our Challenge: We make chocolate solely in cooperation with entities willing to follow the Rainforest Alliance Guidelines, and we train them to achieve very high standards of quality. We only support small scale farmers and partner with small local enterprises in both Ecuador and the USA for all services needed to run our company.

We partnered with the finest roaster in Ecuador, which uses the top equipment available to convert our carefully fermented beans into a ground liquor while retaining the organoleptic qualities we so painstakingly develop. Since we established this special process for creating exceptionally high quality chocolates, we are proud to say that seventeen new chocolate companies have sprung up in Ecuador, Venezuela, and Colombia following in our footsteps. Vintage Plantations pioneered the renewal of artisanal, small batch chocolate making. We have reshaped chocolate making—from beans to bars—by requiring best farming and business practices in accordance with the Rainforest Alliance Guidelines.

The Result: Our model aims to protect you, the consumer, from the degradation of chocolate quality that often results from the single-minded pursuit profit benchmarks in major confectionery and chocolate companies. Our products are made only from fermented, native, original “vintage” cocoa beans and honor the local flavor of the plantations, each harvest, and the distinctiveness of beans from one farm to another.

To return to the traditional chocolate process that is the hallmark of great chocolate brands, we had to design a new commodity chain that included only parties contributing to the enhancement of the end product’s quality. Those only seeking profit from the current market imbalances were left out. The savings from circumventing these middlemen are passed along to the farmer and reinvested in the development of their farms.

At Vintage Plantations, we bring a pioneering perspective of having forged this standard of chocolate making from the beginning, including several trials and unsuccessful partnerships from which we have learned how to perfect and further develop our process. The end result, we are proud to say, is the first chocolate made with the farmer, offering you a “*Vintage*” chocolate that delivers truly excellent quality.

[Marketing copy for media kit and website]