



Est. 1929

## Chocolates El Rey

### *Wine & Chocolate Pairing Guide*



#### **34% Icoa White Chocolate**

- Moscato d'Asti
- Sherry
- Orange Muscat
- Riesling



#### **73.5% Apamate Dark Chocolate**

- Cabernet Sauvignon
- Cabernet Blanc
- Zinfandel
- Amontillado



#### **41% Caoba Milk Chocolate**

- Pinot Noir
- Chenin Blanc
- Muscat
- Ruby Port



#### **56% Aniversario Special Reserve**

- Dry Rose
- Grenache
- Chianti
- Pinot Noir



#### **58.5% Bucare Dark Chocolate**

- Tempranillo
- Barbera d'Alba
- Meritage
- Petit Verdot



#### **60.5% Cariaco Special Reserve**

- Malbec
- Red Blends
- Syrah
- Barbera



#### **61% Mijao Dark Chocolate**

- Tawny Port
- Sangiovese
- Zinfandel
- Mourvedre



#### **70% Sur del Lago Special Reserve**

- Merlot
- Tempranillo
- Montepulciano
- Tannat



#### **70% Gran Saman Dark Chocolate**

- Merlot
- Petit Syrah
- Malbec
- Tinto Cao







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# How to Taste and Appreciate Chocolate

### 1. Appearance

Examine the color (reddish brown, charcoal, golden) and appearance of the surface (glossy, shiny, dull, mottled, waxy, discolored?). Does the broken edge have an even color and fine grain, or is it coarse, crumbly or stratified?

### 2. Aroma

Rub the chocolate with your thumb to warm and release its aroma. Hold the chocolate to your nose in cupped hands while you sniff it. The aroma of chocolate is connected to the taste.



### 3. Snap

Bite the chocolate and note the “snap”. Place the chocolate on the top of your tongue. Hold it against the roof of your mouth and pass your tongue over it. Finally, chew the chocolate.

### 4. Flavor

Does the flavor come quickly or slowly? Are there hints of fruit, wood, or coffee? Is there an aftertaste? Are the flavors intense, delicate, or smooth?



### Flavors To Look For When Tasting



- Wood
- Nuts
- Dried Fruits
- Honey
- Tobacco

- Cinnamon
- Coffee
- Cacao
- Caramel
- Peach

- Jasmine
- Bitterness
- Acidity
- Sweetness
- Umami





# Sensory Evaluation

## CHOCOLATE

## SUGGESTED USES & PAIRINGS

ICOA White Chocolate Icoa is uniquely flavorful and fragrant, and this is because the cacao butter has not been stripped clean of all flavor and made uniform by extreme deodorization processes. With overtones of nut and caramel, Icoa is significantly less sweet than other white chocolates and tastes buttery and full in the mouth. Unusual for a white chocolate, Icoa has enough inherent flavor to stand on its own in a dessert or may be blended in as well, giving depth and complexity to a dessert.

Use to make white chocolate bread puddings or to dip strawberries. Melt into homemade mashed potatoes. Make white chocolate and Amaretto cheesecake. Make white chocolate macadamia cookies. Drizzle over lemon cookies or lemon bars. Pair with Port and spiced wines.

CAOBA 41% dark Milk Caoba is a smooth and fluid dark milk chocolate with enticing cacao aroma and notes of caramel and nut. These flavors are the result of higher than normal cacao solid content, among the highest of any milk chocolate on the market. Caoba melts easily and is recommended for all tempering applications

Use for molding, enrobing, glazes, sorbet or a light chocolate mousse. Pair with Muscat, Sweet Rieslings, Sherry, Semillon or complex red wine like Bordeaux or a nice Spanish Rioja.

BUCARE 58.5% dark Bucare is a versatile, balanced dark chocolate that has pleasant tones of dried fruit. Moderately acidic, less fluid, Bucare has a long lingering “mouthfeel” with great character and texture. For years it has been relied upon for balance between flavor, aroma and flexibility, making it El Rey's recommended all-purpose dark chocolate. However, Bucare is hearty and thick and not recommended for confectionary or decorative applications where a more fluid chocolate is desirable.

Use for molded chocolates and glazes, filling for pastries and cakes. Make chocolate covered pretzels. Mix up a batch of hot chocolate. Use as a glaze for Boston cream pie. Pair with a soft minerally red like Tempranillo, Barbera d'Alba, or a Meritage.

MIJAO 61% dark Mijao is a smooth, well-balanced dark chocolate that is neither too acidic nor too bitter. With hints of apricot and plum, Mijao is less sweet, melts easier and has a silkier “mouthfeel” produced by the high cacao butter content. Mijao is a general, all purpose dark chocolate that performs well in all applications, including tempering, where intense chocolate flavor is not desired.

Use to make a sauce, chocolate drinks, ice cream. Combine with Apamate to make mousse. Chop into large pieces and use in chocolate chip cookies. Add to homemade tomato sauces, like marinara, to add flavor. Pair with Port or Sangiovese.

APAMATE 73.5% dark Apamate is a very smooth dark chocolate with a delicately fruity aroma, subtle acidity and a long, lingering flavor of cacao. The higher cacao butter content gives Apamate tremendous “mouthfeel” and less perceived bitterness. Well-balanced and harmonious, Apamate is the least sweet of the El Rey dark chocolate. Apamate melts easily and is recommended for all tempering applications.

Use for hot chocolate, chocolate martinis, chocolate mousse, ganache, glazes for cakes. Pair with Cabernet Sauvignon, Cabernet Franc, Zinfandels. Use for enrobing anything