

Chocolate Santander



Chocolate Santander / Niche Imports



Founded by Peter Nelson in 1991, Niche is dedicated to the marketing of fine wine, spirits, and gourmet specialties. The company was formed in recognition of the growing need to define, find, and maintain distribution channels for high quality, upscale gourmet products and beverages – products, which due to their specialty character, do not fit into established channels geared toward mass produced, mainstream merchandise.

Our portfolio includes a wide range of gourmet confection and chocolate specialties. The exceptional quality and presentation of these products positions us clearly at the top of the imported chocolate market. Today, our portfolio is handled through a network of dedicated brokers and wholesalers who guarantee effective access to all major markets.

Chocolate Santander is a homage to those professional pastry chefs who are always on the lookout for the very best to serve to their diners. Its great taste; smooth, shiny texture; varied presentations, and outstanding quality will give much satisfaction. A long story stands behind this chocolate, starting from the planting of seedlings to the high technology used by Nacional the Chocolates in its making.

Chocolate Santander, the only single origin chocolate produced in Colombia and one of South America's most special, takes its name from the State of Santander, Eastern Colombia. The privileged terrains of the Andean mountains of Yariguies, yields Colombia's best cacao, known by its exquisite and delicate flavor.

Peasants in the Santander municipalities of San Vicente de Chucuri, El Carmen, Rionegro, and Landazuri have been growing cacao for more than two centuries in medium-size and small farms that sustain over 12,000 families. Cocoa pods, in colorful yellows and reds, oranges and violets, are hand harvested with scissors and forks, split open with short machetes, sorted, fermented in wooden boxes, and then dried in the sun on wooden boards . . . All according to a centuries old tradition that brings out the outstanding organoleptic attributes of Chocolate Santander.

The special features of Chocolate Santander, its natural origin, the mix of Trinitario and Criollo cacao, rural tradition, modern processing, and quality control technology are the pride of Compania Nacional de Chocolates. Remarkable of this exceptional family of exclusive single-origin chocolates are the outstanding flavor, the richness of its floral and fruity aromas, and the distinctive nutty hues, attributes that will doubtlessly please the palates of the most demanding chocolate experts.

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NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS



Chocolate Santander



6758348	120 / 2.5 oz	Chocolate Bar w/Colombian Espresso Coffee
6758357	120 / 2.5 oz	Chocolate Bar w/Colombian Coffee Bits
6758365	120 / 2.5 oz	Chocolate Bar – 36% Colombian Cocoa – Milk Chocolate
6758377	120 / 2.5 oz	Chocolate Bar – 53% Colombian Cocoa – Semi Dark Chocolate
6758385	120 / 2.5 oz	Chocolate Bar – 65% Colombian Cocoa – Dark Chocolate
6758397	120 / 2.5 oz	Chocolate Bar – 70% Colombian Cocoa – Dark Chocolate
7210182	1 / 144 ea	Chocolate Bar – 53% Columbian Cacao Individual
7210222	1 / 144 ea	Chocolate Bar – 70% Columbian Cacao Individual
5203140	1 / 2.2 lb	Chocolate Covered Coffee Beans – 53% Semi-Dark
5203169	1 / 2.2 lb	Chocolate Covered Cocoa Nibs – 53% Semi-Dark
7210279	12 / 12 ea	Chocolate – Peppermint Taler
7210307	12 / 12 ea	Chocolate – Hachez Orange Taler
7210311	12 / 12 ea	Chocolate – Hachez Lemon Taler
7210329	12 / 12 ea	Chocolate – Hachez Cherry Taler
7210331	10 / 3.5 oz	Chocolate – Asbach Brandy Window Gift
7210345	8 / 3.5 oz	Chocolate – Asbach Cherry
7218686	12 / 2.2 lbs	Cake – Pannettone Gift Box
7218730	10 / 2.2 lb	Cake – Butter Pandoro Gift Box



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