



# Baracoa

**Cuna del cacao de Cuba / Birthplace of cacao in Cuba**

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<b>Binding</b>	Hardback
<b>Territory</b>	World excluding France and Benelux
<b>Size</b>	230 mm x 200 mm
<b>Pages</b>	250 Pages
<b>Illustrations</b>	220 color, 7 b&w
<b>Price</b>	£35.00

- The history of Cuban cacao
- The history of Baracoa
- Cacao in Latin America
- Visual storytelling

**Baracoa**, cradle of Cuban cocoa, is a necessary book. After all, cocoa is an indigenous product whose importance is not yet sufficiently emphasised. The book explores the characteristics that distinguish Baracoa as the Cuban and perhaps even Latin American and Caribbean city where cocoa has left its strongest traces and where, compared to other producing countries, long-gone traditions have been preserved. Baracoa, capital of Cuban cocoa, is a complex and rich cultural space where a centuries-old agricultural activity has specific cultural characteristics that determine the identity of that place. Baracoa, cradle of Cuban cocoa is made in collaboration with chocolatiers Pierre Marcolini and Jitsk Heyninck, Cuban visual artist Maria Cienfuegos and Chocolate World.

Text in English and Spanish.

