



Cacao Farm

From the time of Spanish colonization until now, Ecuadorian cacao was and still is very well appreciated by other countries around the world (in particular; France, Switzerland, Belgium, Holland, Germany and Unites States of America among others). But the common questions are, do the citizens of these countries know how to process the cacao? Why do we call it 'the golden seed? How does it become chocolate? Come with us, visit the cacao & mango farm to have all these questions answered for you!

The cacao & mango farm is a typical family farm in the countryside of Guayaquil, located only 32 miles away from the city. The farm is surrounded by Churute ecological reserve hills and the Churute River. The farm is home to rice and cacao plantations, cacao green houses, mango, papaya, dragon fruit, avocado, fruit trees, as well as tomato, green pepper, lemon grass, etc. Most of these will be the ingredients for your lunch and most of them are organic products.

The excursion includes:

- Private transportation
- Bilingual tour guide
- Visit to the plantations, green house and an explanation of cacao & chocolate making process
- Typical lunch (soft drinks, appetizer, main course & dessert)

Departure time: 09:00 am (or at your convenience)

Duration: 5 hours

What to bring:

- Long pants
- Long sleeve t-shirt
- Walking shoes
- Sun block
- Hat

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