

NELLEULLA

CHOCOLATE FROM
THE FOREST





NELLEULLA

CHOCOLATE FROM
THE FOREST

Look into her eyes. In the ancient language her name means – a golden light, glow and power. Truly – look into the eyes of all the maidens of light from the clean Northern forests. You will see the Northern Lights, persistence and inspiration reflected there. They are real. Lively, wild, genuine, unpretentious. Beautiful in their truthfulness. They come from eternally green forests where the potent, sweet and sour berries grow. They know when and where to collect them, how to prepare and present them. When summer comes, the city grows empty, the opera and cafes fall silent whilst the forests, birds, the sea and the marshes fill with sound. They too are in the forest, in the very centre, picking berries, perhaps still wearing dancing shoes and diamond earrings. Hair entangled with pinecones and linden blossoms. Perhaps, they are magical. Their light doesn't lie.



Laura Sebre CEO/Co Founder



TRUFFLES

Net weight	12–22 pcs/g
Shelf life	4–12 months
Storage temperature	+12°C–+20°C
Humidity	60–75 %

Truffles made from the best Belgian chocolate. Their unique feature hides in the Northern forest berries. Grown and gathered in deep forests, they are then freeze dried. They are enriched by sophisticated worldly flavours and created with berry, nut, fruit and herb fillings. Cooked and prepared in our own factory, they are filled and decorated by hand. Enhanced by berry bits, chocolate curls and coloured powders. These are forest feelings – light plays, colours, smells, textures, rustlings. Bright, sweet and sour, refreshing, dizzying – they are fine little gems gathered and nurtured by the Northern maidens. Found in the deepest thickets and nature's secret crevices. The Northern maidens take the berry's glowing tone, the wild wind of freedom and mix together nature's similarities and opposites, contradictions and enchanting harmonies

STRAWBERRY GOLD TRUFFLE

A white chocolate truffle filled with strawberry cream glazed in white chocolate and decorated with gold powder applied by hand. Berry flavour combined with golden elegance. Mellowed by Northern maidens, filled with femininity and just a little touch of invincibility.

BAILEYS TRUFFLE

A milk chocolate truffle filled with Baileys liqueur cream and decorated with chocolate curls in two colours. Unbelievably delicate. Like a cloud of fluff, like the Opera curtain's velvet. It recalls memories and celebrates the passing days. A very deep and truthful truffle.

BALSAMIC WILD BERRY

A raspberry and balsamic filling wrapped in dark chocolate, decorated with tiny freeze dried raspberry and bilberry pieces. Richly refreshing like a cool spring morning. Like dancing shoes kicked off at daybreak. Truthful and joyous is this truffle.

PISTACHIO TRUFFLE

Green pistachio cream fills a dark chocolate truffle decorated with pistachio nuts. Captivating and delicate like the shine on a Northern maiden's satin dress. Carried across mountains, and wrapped in moss, nurtured by hand, the subject of dreams. A true and desirable truffle.

CRANBERRY TRUFFLE

A white chocolate truffle filled with cranberry cream, decorated with freeze-dried cranberry pieces. Tangy, sweet and sour. Its wild heart lies in the lap of sweetness and for an instant is tamed. Like a frozen river, like a quiet forest. A true and real truffle.





MANGO TRUFFLE

A milk chocolate truffle with mango filling, decorated with freeze-dried mango pieces. Fresh and juicy, rich and tangy. Inspired and created by the Northern maidens' fervour, this truffle itself is inspiring and real.



BLACKCURRANT TRUFFLE

A milk chocolate truffle with a blackcurrant filling, decorated with freeze-dried blackcurrant pieces. A thicket of blackcurrant bushes with a flash of colour. Like the depth of a lake by a marshland, like the power of a rain cloud. This truffle is rich and delicate.



STRAWBERRY TRUFFLE

Strawberry cream and white chocolate truffle adorned with freeze-dried strawberry pieces. Full and true. Free and wild. Grown in the Northern land and nurtured by the hands of the Northern maidens. Honest and complete is this truffle.



GINGERBREAD TRUFFLE

A milk chocolate truffle with gingerbread bits and spices, decorated with white chocolate. Pepper from the south on a northern island. Like a warm breath on a frozen window. Sweet and peppery, wrapped in a cloak of chocolate. A little wild thing, our gingerbread truffle.



BASIL MANGO TRUFFLE

A milk chocolate truffle with a mango filling decorated with freeze-dried basil leaves. Refreshing and powerful. Like the juiciest fruit and an enticing nectar. That is the nature of this truffle – rich, true and distinguished.



BEER TRUFFLE

A white chocolate truffle filled with malt drink creamed filling, decorated with salty roasted peanut pieces. Strong, but creamy taste. Not traditional, for those, who love difference in taste combinations.



MOJITO TRUFFLE

A milk chocolate truffle with a mojito soul decorated with freeze-dried peppermint leaves. Hidden and covered by her wild nature. Like peace that is found in the heart of the wild thicket. This truffle is very secretive, honest and close to the heart.



MASCARPONE RASPBERRY TRUFFLE

A White chocolate truffle with mascarpone cream filling, decorated with freeze-dried raspberry pieces. A silky delicacy. Like a cloud of mist cut by rays of sunlight. Noticed, captured and saved by the Northern maidens. A sensitive and honest kind of truffle.



PASSION FRUIT TRUFFLE

A passion fruit cream and dark chocolate truffle, adorned with white chocolate chips. Breezy as the Northern maidens' skirts as they run. Fresh and light as if plucked from a cloud. It has come from afar but you have befriended it. The Northern maidens' spirit lives in the passion fruit, encased in chocolate and truth. That is the nature of this truffle.



RHUBARB TRUFFLE

Dark chocolate truffle filled with strawberry butter, decorated with candied peels of rhubarb and pieces of cold dried strawberries. Tough rhubarb melted in the sweet embrace of the strawberry – woken up on the early summer morning, cuddled by the first rays of the sun. The Northern maidens have caught them both right in the middle of their joyous game. This splendid truffle is like the quiet hope born out of the summer innocence – playful, yet shy.



LEMON TRUFFLE

A white chocolate and liqueur truffle, with lemon filling and lemon chocolate coating, just like the North wind. Its lively, revitalising, inspiring and free thinking. That's her – wandered over here from the distant seas, carefully nurtured in the hands of the Northern maidens.



SEA BUCKTHORN TRUFFLE

A white chocolate truffle with a sea-buckthorn juice filling, decorated with cornflower leaves. Lit by silver moonlight and swathed in the Northern lights. Like cool early summer nights, like a field full of cornflowers. That is the nature of this beautiful sweet and sour sea-buckthorn truffle.



APRICOT TRUFFLE

This apricot cream truffle in white chocolate is decorated with apricot powder applied by hand. Light and fresh like a summer's day. Free and carefree like the edge of a skirt in a breeze. Caught by the Northern maidens and set in a white chocolate skin. A true and playful kind of truffle.



LIQUORICE RASPBERRY TRUFFLE

A white chocolate truffle filled with liquorice cream, covered with a velvety layer of raspberry powder applied by hand. As deep and heartfelt as the morning song of forest birds. Discovered and honed to perfection by the Northern maidens, this distinguished truffle is designed to delight.



CAPPUCCINO TRUFFLE

A delicate coffee cream and dark chocolate truffle decorated with dark chocolate sprinkles. Rich and thick like the darkest mist. Dense and solid like the night. Feral and elusive, to be savoured in a moment. A true and mighty truffle.



CHAMPAGNE TRUFFLE

A white chocolate cream and Marc de Champagne truffle glazed in milk chocolate and decorated with gold powder applied by hand. Fragile yet complex. Like a newly formed golden ice flower. Mellowed by the Northern maidens, filled with femininity and just a little touch of invincibility. Truly thrilling and flirtatious is the nature of this truffle.



SAFFRON TRUFFLE

A delicate saffron cream truffle in glazed milk chocolate, adorned with bronze powder applied by hand. Proud and dignified like an exotic princess. Bounty from the Northern maidens' journeys hunting for spices and capturing saffron. Like mountain summits and the far horizons of the steppes. This truffle comes to those who have carefully searched.



CHERRY TRUFFLE

A cherry cream and dark chocolate truffle decorated with freeze dried cherry pieces. Wild, sweet and sour like a Northerner's soul. Deep and colourful like a forest thicket. A very deep and truthful truffle.



CARAMEL TRUFFLE

chocolate truffle decorated with Paillete Feuilletine. Light and delicate like lace gloves, or morning dew drop gems. Full of the Northern maidens' light, inspiration and fervour. A well-rounded and honest truffle.



BITTER CHOCOLATE TRUFFLE

A dark chocolate cream truffle, decorated with cacao nibs. Real, true and heartfelt. No illusion or fraud here. It's exactly as the Northern maidens found it. Refined, real and very desirable.



DARK CHOCOLATE TRUFFLE

Dark chocolate cream glazed in 53% dark chocolate. Brash and confident, mighty and powerful. Like a hundred year old Linden tree or an ancient stone. Like an uncut diamond in an opera diva's necklace. Rich and truthful is this truffle.



APPLE CINNAMON TRUFFLE

A milk chocolate truffle with a cinnamon filling, decorated with freeze-dried apple pieces. A garland of dried apples swings from branch to branch. Sprinkled with eastern spices, it's the Northern maiden's secret treat. That's what she's like – nuanced and truthful



EGG LIQUEUR TRUFFLE

Eggnog liqueur cream and dark chocolate truffle adorned with white chocolate curls. Sweet and happy, dizzy and honest. Like weightless snow dances. Like goose bumps from happiness. A sensual and authentic kind of truffle.



SEA SALT CARAMEL TRUFFLE

Caramel filling with caramel crisps, glazed in caramel chocolate and decorated with sea salt. Ice crystals crumbled in soothing caramel bedding. Sweet and salty play that intrigues. Contemporary, self-confident and desirable is this truffle.

TRUFFLES' PACKAGING



ALMOND TRUFFLE

Almond cream in a dark chocolate truffle adorned with Californian almond chips. Rich, wild and slightly prickly. Just like the wild Northern maidens. Its character comes from abundance, its stubbornness from excellence. Untamed and authentic is this truffle.



WILD BERRY TRUFFLE

Forest berry cream and white chocolate truffle decorated with freeze-dried bilberry pieces. A romantic and flirtatious love celebrated in a sunset. Ripe, mature berry pearls wrapped in white chocolate strands. Such is this Northern maiden's gathered and crafted truffle of forest riches.



HAZELNUT TRUFFLE

A hazelnut filling in a milk chocolate truffle, decorated with crushed hazelnuts. Intense, like the light of an opera's chandelier. Made from nuts found deep in the forest, grand and genuine, like thunder claps. Tamed by the Northern maidens, mixed and nurtured with care. A very particular and genuine truffle.



The NELLEULLA packaging is appealing and fits perfectly with the high quality chocolate products which are hand made by the NELLEULLA chocolate masters. Every box of truffles complements the wilderness and flavor bouquet inside.





CHOCOLATE BARS

Net weight bar	Unit size	Shelf life	Storage temperature	Humidity
80 g	19,8 x 11,8 x 1,7 cm	8-12 months	+12°C-+20°C	60-75 %

Milk, dark and white chocolate bars, poured by masters into forms. Made by their own hands. Chocolate full of mixed and sprinkled berries, nuts, herbs and fruits. Marshes of delight, steppes of lightness and forests of fascination. Chocolate from the south in the hands of northerners. Loved and melted, formed and finished. Finished with real berries, genuine spices and tangy fruits. Made by the Northern maidens to make you feel deeper, more nuanced. A beloved beginning, wildness and everything that is truly real.

DARK CHOCOLATE / PEPPERMINT / RASPBERRY

A dark chocolate, mint aroma and raspberry powder bar, decorated with freeze-dried mint leaves and sprinkled with raspberry powder. Fresh and tangy like forests just after rain. The richness of the chocolate catches in the raspberry thickets and the velvet of the peppermint leaves. It's all gathered, ripened and perfected by the Northern maidens.

DARK CHOCOLATE / CHERRY

A dark chocolate bar sprinkled with freeze-dried cherry pieces. Captivating and challenging like a ruby jewel. Ripe freeze-dried cherries hidden in the dark chocolate's rebellious spirit. True and heartfelt like the edge of the sky at sunrise.

DARK CHOCOLATE / CHILI

A dark chocolate bar, permeated with ground pepper, decorated with dried whole chilli peppers. The untameable, barely containable nature of chilli. Like a gust that fans the flames. The might of the dark chocolate tamed by the courageous Northern maidens. Strong but tamed.





DARK CHOCOLATE / SPARKLING WINE

A dark chocolate bar with sparkling caramel, the aroma of a good vintage and 24 carat gold. Tangy and effervescent. That's how you celebrate life, truth and freedom. There is dignity in her abundance and uniqueness in her character.

DARK CHOCOLATE / SEA SALT / CACAO NIBS

Dark chocolate and cacao bar decorated with sea salt crystals and cacao nibs. Dug from the depths of the sea and brought from the faraway south, sent by the warmest lands and received by the northern lands. Explored by the hands of the Northern maidens, formed and completed.

DARK CHOCOLATE / ROSE

A dark chocolate bar with a red rose aroma, sprinkled with dried rose petals. Its dual nature draws you into its delicate fullness with a velvety clasp. Dark chocolate from faraway lands with a dried northern rose for a soul. Perfect in its paradox, rich in its simplicity.

DARK CHOCOLATE / FIG / SESAME

A dark chocolate and dried fig bar, encrusted with dry fig pieces and sprinkled with seasonal seeds. Fruits ripened in faraway forests and wide plains. Plucked and mixed by the Northern maidens, dried and matured by northern winds. That's what it is, chocolate – inspired by southern tastes.

DARK CHOCOLATE / BLACK CURRANT

A dark chocolate bar sprinkled with freeze-dried blackcurrant pieces. Dark as the night of the waxing moon. Deep and secretive, it draws you in. Everything that is close and desirable is there, the nocturnal blackcurrants and the dark chocolate.

DARK CHOCOLATE / GINGERBREAD

A dark chocolate and crumbled gingerbread bar, decorated with gingerbread stars, glazing and pearls. Rich and real. Peppery and sweet, sprightly and warming. Made with passion and inspiration, it reveals the Northern maidens warmest side. Their own gingerbread and pearls found long ago, nestling under a mother-of-pearl glaze.

DARK CHOCOLATE / BISCUIT

A dark chocolate and crushed biscuit bar, decorated with biscuit hearts and raspberry powder. Clear and direct, sensual and true. Made from wild hearts, formed with love. Strawberries they gathered themselves and home-made biscuits together with chocolate melted by the warmth of loving hearts.

MILK CHOCOLATE / PISTACHIO

Milk chocolate, red pistachio and salt bar. Decorated with ground green pistachio. Pistachio like wild river emerald rocks poured into milk chocolate. Found, toasted and mixed by the Northern maidens. A wild nature, but a delicate taste.





MILK CHOCOLATE / SAFFRON

Milk chocolate sprinkled with the world's most expensive spice – saffron. The great king of the orient. It's rare for us to meet him let alone enjoy him. It takes over taste, usurps smell and conquers feelings. Mighty and brilliant is this saffron held aloft by milk chocolate.

MILK CHOCOLATE / LIQUORICE / RASPBERRY

A milk chocolate, raspberry and liquorice powder bar, decorated with freeze-dried raspberry pieces. Wild nature's fragile side. Grown through brambles and tossed by gales, these raspberries are survivors. Bright as will-o'-the-wisp. Picked by the Northern maidens, dried and mixed into the gentle milk chocolate together with a little liquorice character.

MILK CHOCOLATE / HONEY / ALMOND

A milk chocolate, honey aroma and almond chip bar, decorated with pollen and almond chips. Honey found in wild hives, almonds picked from even wilder groves. The Northern maidens know how to do this, then prepare and present. That's how the almond power chocolate is made, with pollen and honey from Latvian flowers.

MILK CHOCOLATE / LEMON SEA SALT

A milk chocolate bar, sprinkled with lemon sea salt. Brilliant as a diamond earring in the ear of the Northern maiden. Born in the depths of the sea, washed to the shore by billowing waves. That's her, natural and real.

MILK CHOCOLATE / APPLE / CINNAMON

Milk chocolate, dried apple and cinnamon bar, adorned with dried apple slices. Silky and delicate. Sweet, close and familiar. Like the first mist of autumn. Apples grown and dried in Latvia, cinnamon brought from afar and milk chocolate.

MILK CHOCOLATE / WALNUTS

A milk chocolate and crushed walnut bar, inlaid with walnut halves. Walnuts, cajoled from hard closed shells, tough as forest thickets. Enticed by the Northern maidens, mixed and allowed to soften in milk chocolate's warm lap.

WHITE CHOCOLATE / RHUBARB / STRAWBERRY

A white chocolate bar with a rhubarb aroma and freeze-dried strawberry pieces, topped with rhubarb saccades and strawberry pieces. Clean and wide as the clear blue sky. Strawberries are lurking just below the leaves. Rhubarb has sprouted with tangled crowns. The Northern maidens reveal them, harvest them and set them to rest, dried and ready in white, soft chocolate.

CARAMEL CHOCOLATE / SEA SALT

Caramel chocolate bar with sea salt. Like tiny branches covered in frosty ice, that crumble in Northern winds. Settled with a care of Northern Maidens sea salt crystals in spirit sweet caramel chocolate.



WHITE CHOCOLATE / ESPRESSO

A white chocolate and coffee bar, topped with high-quality coffee beans. That split second moment when day replaces night, when the season switches over. Black against white, sweet against bitter. The moment when wild nature permits a meeting, just for a second. That moment is contained in this white chocolate.

WHITE CHOCOLATE / RASPBERRY / PEACH

A white chocolate, dried peach and whole freeze-dried raspberry bar, adorned with dried raspberry pieces. Sweet, juicy and clear like morning birdsong. From the ripest fruits to the best berries. Sweet and glowing like forest treetops in the sunset.

WHITE CHOCOLATE / PASSION FRUIT / COCONUT

A white chocolate, freeze-dried passion fruit and grated coconut bar, topped with passion fruit pieces and coconut flakes. From smooth sandy beaches to wild forests. The Northern maidens know exactly how to capture the sweetness of the southern coconut and passion fruit in their northern chocolate. They are mixed, tamed and relaxed. They succumb to their sweet winter sleep.

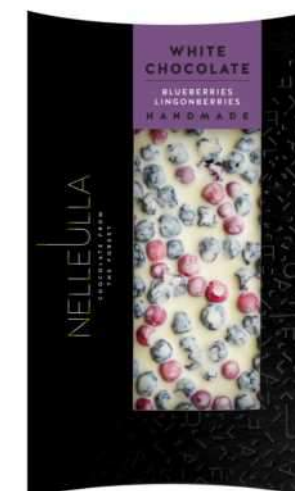
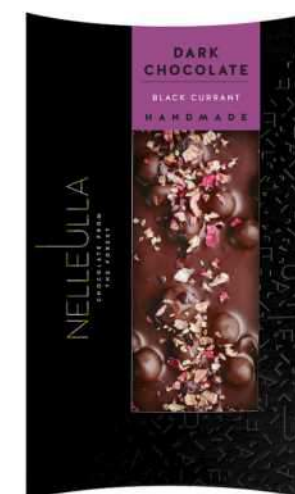
WHITE CHOCOLATE / BLUEBERRY / LINGONBERRY

A white chocolate bar with freeze-dried, whole bilberries and lingonberries. Like white fog-filled dales. Somewhere in there, berries and colours lurk. The Northern maidens have been there, rounded up the wild things to hang them in white chocolate lightness. True and real.



BAR'S' PACKAGING

The NELLEULLA packaging is appealing and fits perfectly with the high quality chocolate products which are hand made by the NELLEULLA chocolate masters. Every box containing a chocolate bar complements the wilderness and flavor bouquet inside.





“BERRY LOVE”

CHOCOLATE BARS WITH FREEZE DRIED BERRIES

Net weight	Size	Shelf life	Storage temperature	Humidity
150 g	18,5 x 7,5 cm	12 months	+12°C – +20°C	60-75 %
80 g	9 x 9 cm			

Dark, milk or white chocolate bars with hand selected, beautiful, freeze-dried whole berries. Rhythmic and sensual, mature and complete. Genuine, full of the natural order and rhythm of things. Carefully observed by the Northern maidens, almost untouched, gingerly cradled in their palms and carefully handed to you. Glowing colours, the most beautiful lines and textures. The reddest strawberries and cherries, the plumpiest raspberries and blueberries.

Product availability depends on seasonal harvest. Please ask Sales Manager for more details.

DARK CHOCOLATE CHERRY

Dark chocolate with hand selected freeze-dried whole cherries As darkness before the curtain rises. Like the first note of the orchestra. Such is this chocolate – heartfelt and refined.



DARK CHOCOLATE STRAWBERRY

Dark chocolate with hand selected freeze-dried whole strawberries. Like cheeky young on city asphalt. Red lips and berets – young, lively and beautiful. That is the chocolate – genuine, lively and bright.



DARK CHOCOLATE BLUEBERRY

Dark chocolate with hand selected freeze-dried whole bilberries. Like a deep forest night filled with velvet pearls. This chocolate is soothing and fragile.



DARK CHOCOLATE RASPBERRY

Dark chocolate with hand selected freeze-dried whole raspberries. Like the moment before the lanterns are lit in the city. Dusk glowing in the pinky lights. The chocolate is light, bright and mysterious.



DARK CHOCOLATE BLACKBERRY

Dark chocolate with hand selected freeze-dried whole blackberries. Like a deep forest night filled with velvet pearls. This chocolate is soothing and fragile.



DARK CHOCOLATE BLACKCURRANT

Dark chocolate with hand selected freeze-dried whole blackcurrants. Like a deep forest night filled with velvet pearls. This chocolate is soothing and fragile.





MILK CHOCOLATE CHERRY

Milk chocolate with hand selected freeze-dried whole cherries. Ripe mature summer cherries hide in the leafy treetops. Their free thinking wildness is gently captured in the sweet, delicate lap of milk chocolate.



MILK CHOCOLATE STRAWBERRY

Milk chocolate with hand selected freeze-dried whole strawberries. Wild and vivacious are the red berry girls. Their restless nature gently captured, lulled and gently laid in the sweet, delicate lap of milk chocolate.



MILK CHOCOLATE BLUEBERRY

Milk chocolate with hand selected freeze-dried whole bilberries. Elusive bilberry pearls. Escaped and rolled here and there. Their wild dance gently caught in the sweet, delicate lap of milk chocolate.



MILK CHOCOLATE RASPBERRY

Milk chocolate with hand selected freeze-dried whole raspberries. The bright pink berries of the wild spirits. Their solitary nature and concealed berry thicket delicately captured in the sweet, delicate lap of milk chocolate.



MILK CHOCOLATE BLACKBERRY

Milk chocolate with hand selected freeze-dried whole blackberries. Elusive blackberry pearls. Escaped and rolled here and there. Their wild dance gently caught in the sweet, delicate lap of milk chocolate.



MILK CHOCOLATE BLACKCURRANT

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MILK CHOCOLATE BLACKCURRANT

Milk chocolate with hand selected freeze-dried whole blackcurrants. Elusive blackcurrant pearls. Escaped and rolled here and there. Their wild dance gently caught in the sweet, delicate lap of milk chocolate.



WHITE CHOCOLATE CHERRY

White chocolate with hand selected freeze-dried whole cherries. Dark red cherries have sprawled out in the sun on the snow-white sheets. Lazy, sweet and unhurried like slowly drifting cumulus clouds. That's what they are like, those sun impregnated cherries.



WHITE CHOCOLATE STRAWBERRY

White chocolate with hand selected freeze-dried whole strawberries. In love, dressed up and slightly anxious, the red strawberries have sat themselves in the sweet white chocolate. Surrounded by their fluffy skirts exposing a white lining.



WHITE CHOCOLATE BLUEBERRY

White chocolate with hand selected freeze-dried whole bilberries. Flirty, mysterious, velvety berries hiding in the forest cluster. Emerging from the shadows, they are revealed.



WHITE CHOCOLATE RASPBERRY

White chocolate with hand selected freeze-dried whole raspberries. A wild dance of raspberry brightness. Fast turns, high jumps, the flash of white silk stockings. Glorious berries, entrancing and true.



WHITE CHOCOLATE BLACKBERRY

White chocolate with hand selected freeze-dried whole blackberries. Mysterious and flirty, velvety berries hiding in the forest cluster. Emerging from the shadows they are revealed. Sweet, round and real blackberries.



WHITE CHOCOLATE BLACKCURRANT

White chocolate with hand selected freeze-dried whole blackcurrants. Mysterious and flirty, velvety berries hiding in the forest cluster. Emerging from the shadows they are revealed. Sweet, round and real blackcurrants.





“BERRY LOVE” PACKAGING

Wrapped in transparent foil and banded with an elegant satin ribbon – NELLEULLA “Berry Love” bars create a wildish yet classic festive vibe.



CHOCOLATE SLABS

Net weight	300g
Shelf life	8-12 months
Storage temperature	+12°C – +20°C
Humidity	60-75 %



WHITE CHOCOLATE / BLUEBERRIES / LINGONBERRIES

Deep red pearls, liberated from a neckless have fallen down into a sandy dune. Free, thirsty and unstoppable they are. Lingonberries laying in the beach of white chocolate, full of tiny blackberry dusts.



WHITE CHOCOLATE / STRAWBERRIES / CHERRIES

Two most passionate summer berries. They dance round and round until with a joyful laughter falls in to a white chocolate cloud for a rest. This soothing baldachin protects these two flirtatious girls from midday sun. Sweet and charming is this chocolate cloud.



MILK CHOCOLATE / WAFFLES / HAZELNUTS

Hazelnuts, picked deep in the forest by Northern Maidens, reveal their mildest side in the lap of milk chocolate. Classic, a bit mysterious and surprising is this chocolate cloud.



DARK CHOCOLATE / RHUBARB / CHERRIES

Like young summer romance melted in mature dark chocolate. Bright red cherries carelessly playing with rhubarb in the soothing darkness of night.



DARK CHOCOLATE / PINEAPPLE / RASPBERRIES

Deep red pearls, liberated from a neckless have fallen down into a sandy dune. Free, thirsty and unstoppable they are. Lingonberries laying in the beach of white chocolate, full of tiny blackberry dusts.



FRUIT JELLIES

Net weight	Shelf life	Storage temperature	Humidity
0,010 - 0,014 kg / pcs	5 months	+12°C - +20°C	60 - 75 %

Quince, blackcurrant, sea buckthorn, rhubarb, cranberry and blueberry fruit from the Latvian countryside stewed in its own natural juices to make fruit jellies. Dipped half way in dark, milk or white chocolate and topped with pieces of freeze-dried fruit or succades. Genuine, without deception or fraud. Beautiful, colourful, natural. From real berries, fruits and juices. Searched for, found and gathered. Prepared, cooked and poured by the Northern maidens. It's an experience of sweet and sour taste.



NELLEULLA PRODUCTION

Production of NELLEULLA chocolate products is 100% handwork. Each truffle and ingredient have been chosen carefully and with higher quality in category. Each chocolate truffle filling is made by our own recipe which gives unique taste for the final products. Decors are freeze dried fruits, nuts or chocolate. Each ingredient and each final product quality is checked carefully in several steps, giving final product the very high quality. Each chocolate producer does their work with love and passion, as to work with chocolate another way is not possible. All these factors give final product unique taste and visual look.



Despite a small handwork production visual look, production capacity is about 3000 kg per month and can be more. NELLEULLA chocolate has 10 years' experience and now works with 16 export markets worldwide. Products has a high demand due to very different visual look and taste of the products.



FRUIT JELLIES' PACKAGING



The NELLEULLA packaging is appealing and fits perfectly with the high quality chocolate products which are hand made by the NELLEULLA chocolate masters. Every box of fruit jellies complements the wilderness and flavor bouquet inside.

The forest chocolate is invented, created and produced by the women full of inspiration from the Northern capital city Riga. NELLEULLA is a Northern woman's name – in ancient tongue it means „light” and „strength”. Exactly the same as the chocolate producers – true, beautiful, strong. NELLEULLA chocolate in her soul is wildish, but in the store shelves it appears elegant, really sophisticated – uniting Scandinavian designed simplicity with feminine luxury.

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