



## **ODE TO CHOCOLATE**

FIVE EXCLUSIVE POEMS INSPIRED  
BY THE HARMONY BETWEEN THE  
*NESPRESSO* COFFEES AND LES CHOCOLATS

**Barcelona, 19 October 2011**



## CARLOS MARZAL



Spanish poet born in Valencia in 1961.

He gained his degree in Hispanic Philology from the University of Valencia.

A proponent of the so-called Poetry of Experience, he is a literature professor at the Puerto de Sagunto Institute, and works as a literary critic for *ABC Cultural*. He has been the co-director of the literary and bullfighting magazine *Quitén* over the 10 years of its existence.

His work has been included in leading poetry anthologies and has received the following awards, among others: the Critics Award 2002, National Poetry Award 2002 for *Metales Pesados*, and the Loewe Award in 2003 for *Fuera de mí*.

Aside from these works, he has also published *El último de la fiesta* in 1987, *Cuatro noches* in 1988, *La vida de frontera* in 1991, *Los países nocturnos* in 1996 and *Poesía a contratiempo* in 2002, as well as translating *Andén de cercanías*, by the Catalan poet Enric Sòria into Spanish in 1995.



### **ARREBATO A MEDIA TARDE**

*Me llevé la taza hasta los labios  
y me envolvió una nube de sagrado amargor  
(porque la linfa oscura del café nos ha ungido a los hombres desde siempre).*

*Cuando mordí el corazón del chocolate,  
de repente vi las caravanas  
que cruzaban las rutas del desierto con los fardos a cuestras,  
y escuché el chasquido de los látigos, y el blasfemar en una lengua tosca,  
y el aire se llenó de aroma a cuero,  
y a semillas y a bayas y a raíces.  
El tiempo pasó a oler a cardamomo, a cayena y comino,  
a mostaza, canela y azafranes.*

*Anduve muy descalzo, pero firme,  
sobre arenas remotas de Abisinia,  
me perdí en islas fértiles -en Sumatra, en Ceilán-,  
y exhausto me interné en los humedales, en las selvas,  
en los senderos de las tierras altas.*

*Me enrolé de improviso para el viaje  
de un clipper que volvía de las Indias.  
Estaban atestadas las bodegas con sacos de cacao,  
con nuez moscada, con tabacos, con sedas,  
con oro arrebatado a sangre y fuego.*

*En mi enajenación bebí de todas:  
la taza del café meditativo,  
la del poeta absorto que pule sus palabras hasta volverlas canto,  
la del insomne de su noche en vela,  
aquella que tomaba el alquimista, como un agua vital,  
la última voluntad del condenado.*

*Cabe el mundo en un sorbo.  
Cabe la Historia entera de los hombres.*

*Mi taza de café es mi planisferio.*

*POEM INSPIRED BY THE HARMONY BETWEEN THE GRAND CRU COFFEE INDRIYA FROM INDIA BY  
NESPRESSO AND THE NESPRESSO CHOCOLATE CARAMEL BEURRE SALÉ*



### **Harmony between Caramel Beurre Salé and Indriya:**

This maximum intensity Pure Origin coffee should ideally be served in a 25ml cup, and creates a perfect harmony with the milk chocolate Caramel Beurre Salé. This combination blends the excellent flavour of a very intense coffee with an extremely sweet chocolate, giving rise to a unique and exquisite pairing with well-defined milky flavours, along with those of biscuit and a final touch of cocoa and caramel. This spiced coffee stems from the union of Arabica and Robusta, both of which are from the south of India. It is an Espresso with an intense body and a well-defined character, with spiced notes that reach their full splendour in the union with the chocolate and caramel.

### **About Indriya, from India**

It has cocoa note and hints of dry plants, as well as a spicy bouquet reminiscent of cloves, pepper and nutmeg.

INTENSITY: 10

CUP SIZE: 25ml

### **About Caramel Beurre Salé** (Les Chocolats Nespresso – Variations)

Milk chocolate

Creamy caramel and salted butter centre





## MIQUEL DE PALOL



Poet and story writer.

His degree was in Architecture. In 1982, he won the Carles Riba poetry award for *El porxo de les mirades*, which also won the Serra d'Or critics award in 1984.

His novel *El jardí dels set crepuscles* received the Joan Crexells award in 1989, the Serra d'Or Critics' Award in 1990, the National Critics Award in 1990 and the National Award for Catalan Literature in 1990.

This was when he began his story writing career, with his works ranging from mythical and fantasy tales to philosophical speculation, comprising the novels *Ígur Neblí* (1994), *El legislador* (1997, Josep Pla award), *Consulta a Ripseu* (1997) and *El quincorn* (1998, Sant Jordi award), *Un home vulgar* (2006, Joanot Martorell award), as well as a collection of prose and tales *Grafomàquia* (1993) and *Contes per a vells adolescents* (1997, Víctor Català award), as well as others.



## ODA A LA XOCOLATA

Quan el vell Bach  
de no vetat duta pel turc en fa l'esquer  
per mossa emancipada,  
des del segle Divuit devem imaginar  
si del plaer de la beguda es tracta  
o dels furors de l'himeneu.  
Sigui com sigui, servida en safata  
per embellida, sàvia guineu,  
de Leipzig ens arriba escarlata,  
tan bella que no té possible preu,  
envermellida d'obscura fogata  
del café la Cantata.  
Què hauria fet el geni si li haguessin dut  
d'ultramar en goleta o en fragata  
l'essència del cacau —el nom ens ve de Mèxic—,  
la incomparable xocolata?  
Del mateix temps, una altra serenata  
vinguda de la Itàlia tan fina  
observa com Uberto es queixa que Serpina  
s'hi està tot el matí per dur la xocolata  
i jocosa ho relata.  
Dels ors tronants on la trompeteria esclata  
el so encandila: Trinidad, Brèsil, La Plata  
bressolen temps passats  
seda i algàlia, jonquill, narcís  
que amb lleu encís  
esbrava la bravata,  
ambre cremat, benjuí, llessamí,  
com una ventafocs sense sabata  
encisa en replicada escalinata  
la donzella salvatge  
el crapulesc pirata.  
No donem crèdit a l'inquisidor:  
és tot el món qui mostra amb virior  
que cap plaer no mata,  
pels humans pensament  
com la ploma d'ocell i dels peixos l'escata.  
Tant a l'invent del turc com a la importació  
de l'indià, talment com neus perennes,  
per reposar si cal barreja-hi nata  
i els beurem escandits per frondosa mulata

POEM INSPIRED BY THE HARMONY BETWEEN THE AAA LIMITED EDITION DHJANA AND THE NESPRESSO CHOCOLATE BRÉSIL



### **Harmony between Brésil and Dhjana:**

This harmony with Dhjana, the new *Nespresso* AAA Limited Edition, one of the coffee varieties that the company presents each year for a limited period, has been created for people who are lovers of coffee and intensity. This dark chocolate with 74% cocoa solids and notes of liquorice and nuts, creates a strong pairing with Dhjana, an intense, complex and multi-faceted coffee.

### **About Dhjana:**

Dhjana incorporates all the benefits of the *Nespresso* AAA Sustainable Quality™ Program and brings all its personality to the fore in the cup. The balance and intensity of Dhjana come from the best Arabicas harvested on the sunlit hills of Mogiana in Brazil. The Arabicas cultivated in the heart of the luxuriant tropical forests of Costa Rica contribute a velvety texture and light dairy notes, while the coffee's refreshing fruited notes come courtesy of the always overcast of the Colombian Andes.

INTENSITY: 8  
CUP SIZE: 40ml

### **About Brésil** (Les Chocolats *Nespresso* – Grands Crus)

74% cocoa solids  
Dark chocolate with notes of toasted cocoa, liquorice and nuts.





## CRISTINA PERI ROSSI



Uruguayan poet and novelist.

Her mother, a teacher, instilled her with a love of literature and music, and instructed her in the feminist ideals of equality.

She worked and studied before gaining her degree in Comparative Literature, which she has herself taught for many years.

Following the Uruguayan military coup, she was forced to seek exile in Europe in 1972. She obtained Spanish nationality in 1974.

Since then, she has published several books that have enjoyed an enthusiastic reception from critics and readers: *Evohé* in 1971, *Descripción de un naufragio* in 1974, *Diáspora* in 1976, *Lingüística general* in 1979, *Europa después de la lluvia* in 1987, *Babel bárbara* in 1991, *Otra vez Eros* in 1994, and *Aquella noche* in 1996.

Her works have been translated into several languages and have received some of the most prestigious literary prizes, including the Rafael Alberti International Poetry Prize, which she won in January 2003, and the Loewe Award in 2008.





## EL VIAJE DEL CAFÉ O DEL AMOR EN BARCA DE CHOCOLATE

*Semilla de café  
oscura como tus ojos  
con forma de ovario  
y partida en dos como tu sexo.  
Barca, arcón sagrado  
tostada en campos de cereales  
cruzó con lentitud  
los mares de América del Sur y de la India  
hinchándose de fragancias  
el olor cálido y ocre de la canela  
y la dulzura de la Robusta  
de flores blancas y húmedas como tu piel.  
Mi amor creció como la semilla  
y maduró en la simiente  
en la caoba de tu pelo  
en las espirales del humo del café  
lungo, lento, que aspirábamos al unísono  
cordón umbilical que nos unía  
y nos inundó los labios con la espuma  
y nos endulzó la boca con la dulzura  
del chocolate  
que nos excitaba y paladeábamos  
con delectación  
como un fruto de Madagascar  
boca con boca  
sabor con sabor.  
-Es placer de dioses –dijiste  
mientras hundías la pieza de cacao  
en la taza humeante  
lungo, lento placer de dioses –dijiste.  
No –te respondí–:  
es de humanos  
pero tan breve como la voluta  
del café y tan dulce y amargo como la breve  
pieza de chocolate  
que hundimos en la taza  
para flotar, después,  
en la barca de los sueños.  
cuyo sabor nos queda en los labios  
flota en las narinas  
como el recuerdo de los besos y las caricias.*

POEM INSPIRED BY THE HARMONY BETWEEN THE NESPRESSO GRAND CRU DECAFFEINATO LUNGO AND  
THE NESPRESSO CHOCOLATE MADAGASCAR



### **Harmony between Madagascar and Decaffeinato Lungo:**

Milk chocolate with fresh fruit notes that creates a sweet and fruity harmony with Decaffeinato Lungo, which should preferably be served in a 110ml cup. This Grand Cru coffee, which is light and flavourful, is a true blend of Arabica and Robusta, with just the merest hints of intensity and bitterness, creating a very evident body and an unctuous texture with a flavour of toasted cereals. This harmony of tastes is reminiscent of the sweetness of the most select cereals combined with the most profound and complex chocolate. These two textures work together to create fruited notes, leaving the most perfect of flavours.

### **About Decaffeinato Lungo:**

A Grand Cru with a very evident body and unctuous texture.

INTENSITY: 3

CUP SIZE: 110ml

### **About Madagascar** (Les Chocolats Nespresso – Grands Crus)

54% cocoa solids

Milk chocolate with fresh fruit notes.





## LUIS ALBERTO DE CUENCA



Spanish poet, translator and essayist, born in Madrid in 1950.

He broke off his studies in Law at the Complutense University of Madrid to take a degree in Classic Philology.

He is one of the most outstanding poets in his generation, known for his work in both classic and modern forms, which have developed into personal themes that have earned him the recognition of literary critics.

He has been the director of the National Library and the Spanish Government's Secretary of Culture, and won the Critics Award with *La caja de plata* in 1985 and the National Translation Award for *Cantar de Valtario* in 1987.

Some of his other most significant poetry includes *Los retratos* in 1971, *Elsinore* in 1972, *Scholia* in 1978, *Necrofilia* in 1983, *El otro sueño* in 1987 and *El hacha y la rosa* in 1993. *Sin miedo ni esperanza* brings together 60 of his poems written between 1996 and 2002, in six parts, while his entire body of poetry up to 1996 can be found in *Los mundos y los días*.



### **VANILLE DE TAHITÍ Y VOLLUTO**

*El café y el cacao han terminado  
casándose, tras siglos de flirteo.  
¡Son tan felices juntos! Se diría  
que están hechos el uno para el otro  
desde el comienzo de los tiempos. Ambos  
nacieron en los trópicos: la América  
española, Brasil, Java, la India,  
Madagascar, Etiopía, Kenia,  
regiones todas ellas donde llueven  
semillas de cacao y de café.  
Gracias a esos lugares hoy podemos  
asistir a la boda de estos dos  
elementos, que están elegantísimos  
con sus trajes nupciales. El cacao  
se ha vestido de blanco, con un toque  
vanille de Tahití, mientras su novio  
luce un terno Volluto muy ceñido.  
¡Ay, qué guapos están los dos galanes!  
Cuando su matrimonio se consume  
va a arder la Troya del sabor, mezclándose  
el gusto a cereales y afrutado  
del café con la insólita delicia  
del dulzor de vainilla y avellana  
que desprende el cacao, en maridaje  
perfecto, como para relamerse  
de placer y chuparse los diez dedos.  
Esta boda es un sueño comestible,  
un cielo apetitoso y taumatúrgico.  
Los dioses la bendicen, y ambos cónyuges  
se funden en un beso interminable  
que inunda de biscuit nuestras papilas  
y nos muestra la senda que conduce  
al olor y al sabor del paraíso.*

*POEM INSPIRED BY THE HARMONY BETWEEN THE NESPRESSO GRAND CRU VOLLUTO AND THE  
NESPRESSO CHOCOLATE VANILLE DE TAHITÍ*



### **Harmony between Vanille de Tahiti and Volluto:**

This white chocolate has delicate spicy and salted flavours that form the perfect unison with the Grands Crus, in this case with Volluto, a balanced Espresso with a full body. This harmony produces a sweet biscuit taste in the mouth, with a touch of vanilla and hazelnut.

### **About Volluto:**

A balanced Espresso with a full body.

This Pure Arabica is fully covered by the *Nespresso AAA Sustainable Quality™* Program.

INTENSITY: 4

SERVING SIZE: 40 ml

### **About Vanille de Tahiti** (Les Chocolats *Nespresso* – Grands Crus)

White chocolate with delicately spiced and salted flavours.





## MARTA PESSARRODONA

Poet, story writer, essayist, playwright and translator. She has worked as a lecturer in Spanish at the University of Nottingham, United Kingdom, and created the exhibition and seminar *El Grupo de Bloomsbury* (Barcelona, 1986).



She says her quality of life revolves around the company of her dog and playing some kind of civilised sport (tennis or golf). There are some cities she loves with a passion – London, Berlin, Buenos Aires, Zürich and Jerusalem – and she travels frequently to give conference presentations or poetry readings. She reads several languages (German, English, French and Italian) and is studying others (Hebrew and Polish).

People say she is a very good friend and a decent cook. She has recently published the following poetry works: *Poemes 1969-2007: Antologia* (2007) and *Animals i plantes* (2010); *Donasses* (2006); the biography *Mercè*

*Rodoreda i el seu temps* (2005) which is also available in a Spanish translation as *Mercè Rodoreda y su tiempo* (2007); the essays *França, 1939. El primer exili català intel·lectual i artístic* (2010) and *L'exili violeta*, released at the same time as the Spanish version by Mireia Sust: *El exilio violeta. Escritoras y artistas catalanas exiliadas el 1939* (2010).

She has translated Simone de Beauvoir, Quentin Bell, the nephew/ biographer of Virginia Woolf, E. M. Fortser; Doris Lessing, Susan Sontag and Virginia Woolf, among others. She is currently working on the poetry collection *Versiones bíblicas* (provisional title).

In 1987 she was awarded the Creu de Sant Jordi award by the regional government of Catalonia, received the Prat de la Riba award for journalism in 2007, and the National Literature Award from the Consell Nacional de les Arts of the regional government of Catalonia in 2011. She also inaugurated the Mira-sol Marta Pessarrodona Library in Sant Cugat del Vallès (Barcelona) in April 2011.



**Oda postmoderna al cafè i la xocolata**

*Jorge (Amado) ho sabia  
i Clarice (Lispector) ho aplaudia.  
Tots dos es preguntaven  
si es podien maridar  
amor i narrativa.*

*Abans, allà a London,  
uns nois i dues noies es reunien,  
cada dijous al vespre, a Bloomsbury,  
amb cacau i dues preguntes:  
amor o companyonia?*

*Morgan (E. M. Forster) allà a l'Índia  
xarrupava te perquè desconeixia  
el cacau dolç de la metròpoli,  
els aspres i negres grans socials  
de passió i gelosia*

*Molt abans encara  
Juana Inés de Asbaje (Sor Juana)  
patia pels dits de sarment  
del recol·lectors de grans  
a Medellín o Xalapa*

*Ausiàs (March), molt i molt abans,  
hi havia aportat llimones llevantines,  
mentre refusava el seu present  
i curava la nostra imaginació  
no present ans futura*

*Fosca xocolata, negre cafè,  
vella Europa colonialista,  
nova Amèrica no gens dormida,  
t'han homenatjat beneficiaris,  
tant narradors com els de la poesia.*

*T'homenatja el novel·lista,  
et beneeix el poeta;  
et xarrupa tothom,  
et paladeja la novícia,  
oh cafè, oh xocolata!*

**POEM INSPIRED BY THE HARMONY BETWEEN THE NESPRESSO GRAND CRU LIVANTO AND THE NESPRESSO CHOCOLATE FUSION AGRUMES**



### **Harmony between Fusion Agrumes and Livanto:**

Fresh, orange, lemon, toasted, with an afternote of bitter orange. This is a dark chocolate with a fruity orange and lemon centre, which blends to perfection with the *Nespresso Grand Cru Livanto*.

### **About Livanto:**

Livanto offers a flavourful and rounded bouquet.  
This is an expertly balanced coffee, well suited for any moment.

INTENSITY: 6  
SERVING SIZE: 40 ml

### **About Fusion Agrumes** (Les Chococats *Nespresso* – Variations)

Dark chocolate  
Fruity orange and lemon centre.

