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### Chocolate Lovers Rejoice FCB Amps up the Chocolate for a Limited Batch Release



Fort Collins, CO – Fort Collins Brewery (FCB) releases today, Mexican Chocolate Cake stout, a decadent limited batch release that packs a bit of heat. Often known for their chocolate stouts, FCB started researching various ingredients and types of stouts as they developed their most recent chocolate stout recipe, Shot Down. “I’ve always been inspired by the flavors of Mexican Chocolate so I challenged our brewers to create a Mexican Chocolate Cake inspired stout,” said FCB Owner and General Manager Tina Peters.

Most notable about the brew is the amount of chocolate (25 gallons) utilized. FCB worked with Cholaca, a Boulder-based company offering pure liquid cacao. Unlike chocolate bars which often include additives or preservatives, Cholaca offers a liquid form that is made with only cacao, water and sugar.



According to Cholaca Chief Executive Officer Ira Leibtag, Cholaca's liquid cacao offers a premium cacao alternative for brewers. "Cholaca uses the finest cacao in the world. Since it's already liquefied, it can be added post fermentation and there is no waste material. The result is an enhanced chocolate flavor to beer as opposed to an extracted flavor," says Leibtag. In addition to Cholaca, the brew rests on Serrano, Pasilla and Poblano peppers to add a spicy kick.

The result is a palatable 7% ABV stout with intense chocolate flavor that is balanced by flavors of vanilla and spicy cinnamon. The combination of flavors will produce a restrained sweetness and mouthfeel that will emulate the flavors of Mexican Chocolate Cake.

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Mexican Chocolate Cake Stout will be available on draft at the Modern Tavern as well as in participating locations in Colorado and select states, while supplies last. For more information about Mexican Chocolate Cake Stout, call 970-472-1499.

### **About FCB:**

About FCB: Fort Collins Brewery & Tavern is a family-owned, handcrafted microbrewery and full service tavern in Northern Colorado, established in 2003. FCB offers an outstanding lineup of 50 ales and lagers that can be found on tap as well as in bottles throughout the U.S. FCB is a 2015 GABF® Gold Medal Winner for Oktoberfest in the Dortmunder/German-Style Oktoberfest category. For more information, visit [fortcollinsbrewery.com](http://fortcollinsbrewery.com) or call 970-472-1499. Brewery tours run Monday - Friday by appointment and Saturday from 12 - 4 p.m. (at the top of the hour). Create - Share - Savor

### **About Cholaca:**

Boulder-based Cholaca was founded in 2012 by Ira Leibtag with a desire to bring healthy, organic cacao, in its purest form, to the masses while curating strong partnerships with the indigenous farmers of Peru and Ecuador. These partnerships have allowed Cholaca to promote regenerative and sustainable agriculture practices while helping protect the rainforests, which are constantly under threat. Cholaca is made from one of the planet's most nutrient-rich superfoods, and has many uses from drinking as an alternative to caffeinated coffee or tea to baking to mixed warm and cold drinks. Find out more at [www.cholaca.com](http://www.cholaca.com) or @Cholaca2.