

MALAGASY CHOCOLATE



TASTING NOTES

The 10 second sell: The Malagasy Chocolate bitters are recommended with cognac & brandy, world whiskies, tequila & mezcal, oak-matured spirits, chartreuse & bitter liqueurs, sherry & vermouths, hot chocolate, French-press coffee

FRUIT

Flavour profile: The differences in flavour profile based on the cacao fruit's origin is extraordinary. The choice in terroir location will drastically alter the bitters flavour. In an effort to showcase the Malagasy cacao bean's character, we pushed this bitters towards flowers, baking spices and earthy flavours.

HOORAY:

Try in a Cognac/Rum Old Fashioned or Coffee Cocktail

BITTER

Flavour profile: The bittering agent we use is cinchona bark, and the accompanying small compound of quinidine naturally occurring. Quinidine is the medicinal ingredient in traditional tonic water. Along with the grapefruit peels, the cinchona gives an incredible sensation on the palate, with a long lasting finish. Perfect with oak matured spirits, if you fancy a pairing flavour for flavour – the cinchona makes this bitters superbly powerful in character.

HOORAY:

Try in a Tipperary, Penicillin or Hot Toddy

SAVOURY

Flavour profile: Savoury charred American Oak meets roots and barks, coniferous seeds and plants, flowers and teas – this combination creates an outstanding modifier to use in combination with other bitters, and virtually any brown spirit.

HOORAY:

Try in a Brandy Alexander, Sherry Cobbler or Zero-Proof Iced Tea/Punch

SPICE

Flavour profile: The spice palate that brings Malagasy Chocolate to life pulls tasting notes from the cacao as a roasted, fermented product, a hot tisane and an extract, and builds a recipe focused on floral, baking spices, with notes of all spice, cinnamon, lavender, clove, coconut, chicory and nutmeg.

HOORAY:

Combine with Moondog Latin bitters to create **Mole bitters** for any cocktail application

TERROIR STORY

The Ancient Malagasy:

Harvested from the far reaches of the Malagasy cacao groves, harvested and fermented on site, and transferred to Vancouver's East Van Roasters. The intensely rich cacao beans take center stage in this dry, aromatic chocolate bitters. ***This ain't no sweet, chocolate pie*** – it's savoury.

Be creative:

We have provided some "HOORAY" moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

The terroir:

Malagasy cacao beans fundamentally taste different than Ecuadorian, Peruvian, Dominican, Mexican, Indian or Balinese beans. Evoking notes of dark cacao, aged with American oak, and a maturely spiced palate, the lingering flavour is floral, rolled cigar and chocolate shortbread.