

News Release
For Immediate Release

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Breckenridge Brewery releasing Nitro Chocolate Orange Stout made with Cholaca, launch event Dec. 10

BOULDER, CO. (November 21, 2016) – Breckenridge Brewery has just released its second Nitro Series seasonal, Nitro Chocolate Orange Stout, which was brewed with orange zest and a pure liquid cacao, [Cholaca](#), based out of Boulder, Colo. A twist on an American-style stout, Breckenridge Brewery uses Cholaca and organic orange zest to offer a new way to experience traditional holiday flavors. Roasted malts add depth to the lively flavors, and Mandarina Bavaria hops, a recently developed hop variety from Germany, impart subtle tangerine aromas, enhancing the citrus notes of the beer. They will hold a Nitro Chocolate Orange Stout celebration, open to the public, Saturday Dec. 10th 12 noon-2pm, offering samples of the new beer and culinary pairings; acoustic music by Cholaca LIVE! artist Sophia Scott; and a complimentary Cholaca sampling and Nitro Ice Cream Bar with toppings; as well as holiday ornament making, and Toys for Tots donations.

“Cholaca’s cacao added a richness that we really liked, and it’s easy for our brewers to work with,” said Todd Usry, President of Breckenridge Brewery. “We wanted this beer to be decadent, and we think we achieved that. A dose of nitrogen gives that velvety head and really completes the whole drinking experience.”

“We’re thrilled to partner with Breckenridge Brewery,” said Cholaca CEO, Ira Leibtag. “The excellent quality and incredible flavor of our pure liquid cacao is showcased well in this fabulous Nitro Stout!”

Nitro Chocolate Orange Stout is the latest addition to Breckenridge’s nitrogen-charged can lineup joining Nitro Pumpkin Spice Latte Stout, Nitro Vanilla Porter and Nitro Lucky U IPA. With 6% ABV, Nitro Chocolate Orange Stout is available in packs of four, and on draft where Breckenridge beer is sold. Nitro Chocolate Orange Stout will be available from now through January, when their next Nitro Series seasonal is expected to be released.

Cholaca recently began supplying its liquid cacao to craft brewers in Colorado and across the country, creating customized bulk containers to ensure better transfer and sanitation, and provide greater consistency. Other breweries that have already used Cholaca include FATE Brewing Company, Oskar Blues, Fort Collins Brewery, Zwei Brewing, Big Choice Brewing, Copper Kettle Brewing Company, Coopersmiths Pub & Brewing, Crazy Mountain Brewing Company, and Shine Brewing Co.

High-resolution, professionally-taken photographs of Cholaca products and Nitro Chocolate Orange Stout are available on request.

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About Cacao and Cholaca

Cacao is one of the planet’s most nutrient-rich foods. Rich in antioxidants and flavonoids, Cacao has more iron and magnesium than any other food. Cholaca transforms pure, unadulterated cacao into a decadent, yet good-for-you chocolate beverage. All-organic Cholaca contains only three natural ingredients: pure cacao, coconut sugar, and water (unsweetened Cholaca has only two ingredients: pure cacao and water.) Cholaca provides a jitter-free alternative to caffeinated drinks, as theobromine, a natural stimulant in cacao, gives people a positive, elevated energy and feeling of alertness. Vegan, gluten-free, pasteurized, and of course, all organic, Cholaca contains no preservatives or emulsifiers.

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.

Cholaca and its partners promote regenerative agriculture practices, which protect the rainforests and ensure a long-term supply of chocolate, both of which are under threat. Cholaca has many uses, including as an alternative to caffeinated coffee or tea, as a mixer for chocolate-infused warm and cold drinks, and as a home or commercial baking ingredient in the form of solid wafers. Find out more at [Facebook.com/Cholaca](https://www.facebook.com/Cholaca), [Instagram.com/Cholaca](https://www.instagram.com/Cholaca), and twitter.com/Cholaca. For interviews with CEO Ira Leibtag, contact Kuvy Ax at 720.329.7327 or kuvy@rootpr.com.

About Breckenridge Brewery

Breckenridge Brewery opened its doors in 1990 in the ski town of Breckenridge, Colo. What started as a small brewpub has grown into a one of the largest breweries in the U.S. The original brewery still serves its craft beer and delicious pub fare at altitude. The production brewery outside of Denver sends beer to thirty-seven states and offers tours, dining, and a welcoming Colorado beer garden experience. With a focus on balanced, approachable and interesting beer, the brewery's portfolio contains classics like Vanilla Porter, Avalanche Amber Ale, Agave Wheat, 471 Double IPA, and Breck IPA, along with a variety of specialty beers that include seasonals, barrel-aged beers, the Brewery Lane Series, and a newly announced nitrogen-charged canned series. Visit www.breckbrew.com for more information.