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## BrewCats: MadTree's Rubus Cacao is for lovers

Stephanie L. Smith | Staff Writer | Posted: Wednesday, January 20, 2016 7:59 pm

As February rolls in, it is time to get in the mood for love with MadTree Brewing's Rubus Cacao. The stout made its debut at the Pleasant Ridge brewery as a draft only in February 2014 and quickly became a fan favorite, earning a spot on MadTree's 2016 release calendar as a canned seasonal release.

Just in time for Valentine's Day, the cans made their first appearance in the taproom on Jan. 7 with distribution to stores soon after.

Cracking open the can is like unwrapping a decadent raspberry truffle. Rubus Cacao is made with real fruit and cacao nibs from Findlay Market chocolatier Maverick Chocolate, which gives a big, yet well-balanced dark chocolate and raspberry aroma.

The beer pours a dark chestnut with a two-finger thick creamy mocha head. The chocolate and raspberry combination continues to deliver with its taste matching its aroma: More of that sweet dark chocolate up front with just a hint of smokiness, followed by a light raspberry finish. Slowly pulling it into the mouth — not just drinking it or knocking it back — brings out more of the chocolate undertones.

Rubus Cacao's sweet essence will satisfy those wanting a dessert beer, but it also pairs well food. I enjoyed a pint with pasta and a homemade tomato-basil-garlic sauce. The spiciness from the garlic brought out more of the raspberry flavor of the beer.

MadTree Brewing consistently delivers quality with their tasty concoctions. All of their beers are solid with not a bad brew in the batch. Rubus Cacao weighs in at 7 percent ABV and is available now through February.



### Beer 1/20

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