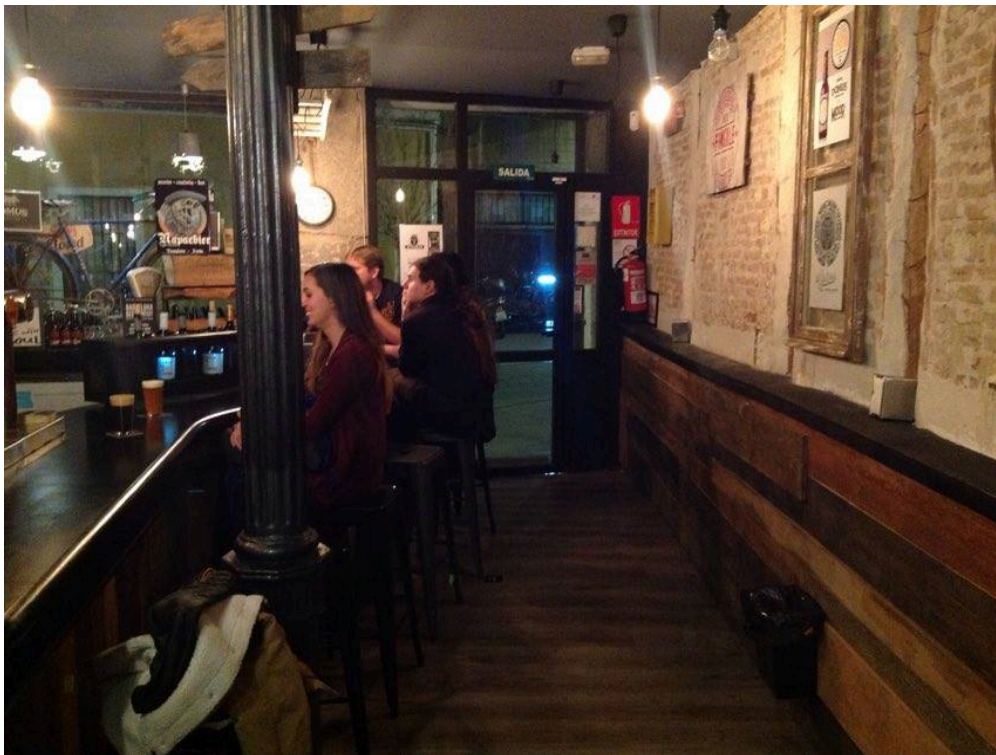


Fogg Bar, Spanish Craft Beer and Artisanal Cheese in Huertas

[Madrid's craft beer scene](#) has been flourishing in recent years with several bars and vendors popping up to meet an increasing demand. [Fogg Bar](#), a new establishment situated on C/ Moratin in Huertas, stands out for **serving exclusively Spanish-made artisanal beer on tap** along with delicious cheeses.



My friend Diana and I ventured in on a quiet Tuesday night and perched ourselves at the bar. We were able to chat with the charming proprietor, Marisol, who helped us decide which beers to sample. She and her husband opened this bar in September.



They take a lot of pride in **collaborating with smaller breweries and cheese distributors**, often hosting tastings and gatherings where attendees can meet the brewers.



First I sipped #5, the Columbus Goes North, an IPA from La Quince, a brewery in Madrid. This was followed up by #6, the Sweet Milk Stout from Four Lions, a distributor in León.



I was impressed with the presentation of the tapas that accompanied each drink, as well as the **butifarra, a typical Catalan sausage**. I was quite taken by this establishment and recommend it to all craft beer aficionados looking to taste Spanish-made beers.

Info

- [Facebook](#)
- [Website](#)
- **Address:** C/Moratin 5
- **Metro:** Anton Martin

**For more on Madrid craft beer,
check out:**

- [Beer State of Mind in Madrid](#)
- [Heightened Beer State of Mind in Madrid](#)
- [La Buena Cerveza, all things beer in Madrid](#)