



EST. 2006

The BITTER TRUTH™



JERRY THOMAS' OWN DECANTER BITTERS

200 ml, 30 % Alcohol by Volume

PRODUCT DESCRIPTION

The Bitter Truth - Jerry Thomas' Own Decanter Bitters are dedicated to Professor Jerry Thomas (1830-1885), who is considered to be the most famous and important bartender of the 19th century.

ORIGIN

Bitters already existed 250 years ago, but were called aromatic or stomach bitters and were primarily created by doctors and apothecaries for the use in liquid tonics. Early bartenders added bitters to their cocktails to improve the taste of these mixed drinks. Some of them, like Jerry Thomas, created their own bitters formulas. After prohibition almost all bitters had vanished from the market but were rediscovered at the end of the 20th century.

The Bitter Truth started producing cocktail bitters in 2006 and recreated this improved version of Jerry Thomas' formula in 2008.

PRODUCTION

The Bitter Truth sticks to the »classic method« of producing bitters by macerating roots, seeds, barks, fruits, herbs and plants in an alcohol base.

All ingredients are 100 % natural outside of a small amount of caramel to achieve a beautiful rich color and guarantee the best quality.

USAGE

The Jerry Thomas' Own Decanter Bitters include citrus and dried fruit aromas which unite with the spicy flavors of cloves, angostura bark and cinnamon. They're the perfect addition to all cocktails based on aged spirits like Whisk(e)y, Rum, Tequila and Brandy.

PACKAGING

The design of the bitters bottle refers to old medicine bottles from the 19th century. The label was designed with old fashioned floral ornaments and printed on plastic foil to withstand daily demands.

AWARDS

2010 »Gold Medal« & »Best in Category«
Los Angeles International Spirits Competition

For additional information please visit
www.THE-BITTER-TRUTH.com