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The BITTER TRUTH™



COCKTAIL BITTERS TRAVELER'S SET – TIN EDITION

100 ml (5 x 20 ml), 30-44 % Alcohol by Volume

PRODUCT DESCRIPTION

The Bitter Truth – Cocktail Bitters Traveler's Set can be carried in flight hand luggage and therefore is the ideal companion for all globetrotters who won't settle for anything less than perfect drinks during their travels! With 5 totally different flavors in a lovely designed box, this kit is also the perfect addition to anybody's home bar.

ORIGIN

Bitters existed 250 years ago, but stomach bitters were the prevailing style and primarily meant for medicinal use. Early bartenders added bitters to their cocktails to improve the taste of these mixed drinks. After prohibition almost all bitters had vanished from the market but were re-discovered at the end of the 20th century not only with modern interpretations of classic style bitters but also with new and innovative flavors. The Bitter Truth started producing cocktail bitters in 2006.

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 to guarantee the best quality and taste.

USAGE

The kit includes the following flavors:

ORIGINAL CELERY BITTERS: The first celery bitters to be commercially produced in decades. This 19th century cocktail ingredient enriches cocktails with unusual flavors.

CREOLE BITTERS: The complex combination of flavors hints upon spice, bitterness, anise and caraway with a subtle floral finish that evokes the flavors of Creole cuisine in New Orleans, Louisiana.

JERRY THOMAS' OWN DECANTER BITTERS: Dedicated to Professor Jerry Thomas (1830-1885), who is considered to be the most famous and important bartender of the 19th century, these bitters reveal citrus and dried fruit aromas which combine with the spicy flavors of cloves, angostura bark and cinnamon.

OLD TIME AROMATIC BITTERS: Classically bitter and tangy. Combining the aromatics of cinnamon, cardamom, anise and cloves is reminiscent of gingerbread.

ORANGE BITTERS: The aroma of bitter orange peel is in the foreground, complimented by the spicy flavors of cardamom, caraway and nutmeg.

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. The appearance of the box is mainly influenced by the design of the 1930s to the 1960s.

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