

# *The* BITTER TRUTH



## CHOCOLATE BITTERS

### A MODERN STYLE OF AROMATIC BITTERS

Tall, dark and yes, somewhat handsome, most definitely rich and original: New bitters for a new era of cocktails!

The Bitter Truth Chocolate Bitters blur the lines between old world bitters and new world flavors. Deep chocolate notes are supported by classic bitter flavors and accented with a hint of spice. Cocoa butter and dark chocolate seduce the nose. Hints of vanilla, cinnamon, and bitter tones of gentian and wormwood are elicited on the palate.

The Bitter Truth Chocolate Bitters play exceptionally well with sweet vermouths and all kinds of aged spirits like whiskey, rum, tequila, and brandy. Add a dash to a Manhattan or Negroni to start exploring its complex flavor or use in a Tequila Old Fashioned to bring forward the spirit's vegetal attributes.

**PRODUCT INFORMATION:** 200 ml, 44% Alcohol by Volume (88 Proof)

**LOGISTIC INFORMATION:** Bottles per Case: 12, Case Weight: 5 kg  
Case Size in cm: 19.5 x 23.5 x 18, Cases per Layer: 28, Cases per Pallet: 252



### TASTING NOTES

*Dark, rich, and complex. A bitter chocolate nose leads the palate to dark chocolate, cinnamon, and spice flavors supported by classic European bitter herbs.*

*The truth about your "Bitters" is that we cannot do without them!*

Charles Schumann – author of "Schumann's Bar Book"  
Munich, Germany



## RIGHT HAND COCKTAIL

45 ml	Tiki Lovers Dark Rum
30 ml	Sweet Red Vermouth
30 ml	Italian Red Bitter Liqueur
2 dashes	The Bitter Truth Chocolate Bitters
	Orange Zest

Add all ingredients to a rock glass with ice and stir.  
Squeeze orange zest over the drink.





## MORE COCKTAIL RECOMMENDATIONS



### CHOCOLATE MARTICA

30 ml	Tiki Lovers Dark Rum
30 ml	Cognac
30 ml	Sweet Red Vermouth
5 ml	Maraschino Liqueur
2 dashes	The Bitter Truth Chocolate Bitters

Stir with ice and strain into a chilled cocktail glass.



### OAXACA OLD FASHIONED

45 ml	Reposado Tequila
15 ml	Mezcal
1 barspoon	Agave Nectar
2 dashes	The Bitter Truth Chocolate Bitters
	Orange Zest

Pour all ingredients into a rock glass, add large ice cube and stir until it has the right dilution. Add orange zest.



### SHERRY COBBLER

60 ml	Medium Dry Sherry
10 ml	Sugar Syrup (2:1 Sugar:Water)
3 dashes	The Bitter Truth Chocolate Bitters
1/2	Orange Slice
1	Pineapple Slice

Muddle fruits in a rock glass, add all other ingredients and crushed ice, and stir. Garnish in a fancy manner with more fruits and mint.



### SPEAK EASY

60 ml	Peaty Single Malt Scotch Whisky
1	Sugar Cube
1 splash	Absinthe
1 dash	The Bitter Truth Aromatic Bitters
1 dash	The Bitter Truth Chocolate Bitters
1 barspoon	Galliano L'autentico Liqueur
	Orange Zest

Combine sugar and bitters in a mixing glass and crush the sugar. Add all other ingredients and stir well over ice. Strain into absinthe rinsed rock glass filled with ice and garnish with orange zest.