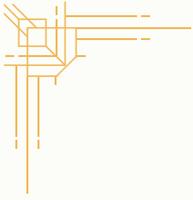


# The BITTER TRUTH



## PEACH BITTERS

### A CLASSIC STYLE OF PEACH BITTERS

Peach Bitters were a classic style of bitters popular in the 19th-century during the first golden age of the cocktail but became defunct when more streamline tastes were in fashion. Although peach bitters never reached the popularity of orange bitters, they were one of the wider used bitters in classic cocktails.

The Bitter Truth Peach Bitters are a contemporary interpretation of this classic style of bitters and are made from natural ingredients. The Bitter Truth Peach Bitters are fresh and fruity with intense, candied peach notes, backed by a seducing hint of almonds.

They work especially well with aged spirits such as cognac and bourbon whiskey. A Mint Julep will be lifted to new heights. The combination of fresh peach and subtle spice notes add an exquisite fruitiness and complexity to cocktails and long drinks.

**PRODUCT INFORMATION:** 200 ml, 39% Alcohol by Volume (78 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



*A natural aroma of fresh peaches dominates while it is completed by fresh citrus, hints of almonds, and unobtrusive spice flavors. On the finish it tails off with a herbaceous, nutty note, leaving more fizzy peach to linger.*

*The Bitter Truth quickly earned their place behind my bar, but also in my travel bag. And the reason is that in every flavor you pick you'll find a bitter truth of originality, complexity, and the perfect addition for every cocktail.*

Erik Lorincz – Kwant & formerly Savoy Hotel, London, UK



## PEACH OLD FASHIONED

45 ml	Bourbon Whiskey
10 ml	Sugar Syrup (2:1 Sugar:Water)
5 dashes	The Bitter Truth Peach Bitters
1	Lemon Slice
1	Orange Slice
1	Peach Slice

Pour all ingredients into a rock glass and stir.





## MORE COCKTAIL RECOMMENDATIONS



### DERBY COCKTAIL

60 ml Dry Gin  
 8 ml Sugar Syrup (2:1 Sugar:Water)  
 3 dashes The Bitter Truth Peach Bitters  
 1 Mint Sprig

Muddle mint slightly with other ingredients, shake with ice, and strain into a chilled cocktail glass.



### FOX RIVER

60 ml Rye or Bourbon Whiskey  
 15 ml Creme de Cacao Liqueur  
 3-4 dashes The Bitter Truth Peach Bitters  
 Orange Zest

Shake with ice and strain into a chilled rock glass with ice. Stir again and add orange zest.



### TRIDENT COCKTAIL

30 ml Aquavit  
 30 ml Cynar  
 30 ml Dry Sherry  
 2 dashes The Bitter Truth Peach Bitters  
 Lemon Zest

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with lemon zest.



### MISSIONARY'S DOWNFALL

45 ml Tiki Lovers White Rum  
 15 ml The Bitter Truth Peach Bitters  
 15 ml Honey Mix (1:1 Honey:Water)  
 15 ml fresh Lemon Juice  
 1 large Pineapple Chunk  
 6 Mint Leaves  
 2 cups Crushed Ice

Combine all ingredients in a blender; blend for 10 sec and serve in a cocktail or snifter glass. Garnish with mint, powdered sugar, and tropical flower.