

The BITTER TRUTH



AROMATIC BITTERS

THE CLASSIC AROMATIC BITTERS

Aromatic bitters are the most classic of all bitters going back to the late 18th-century. They are by far the most widely used bitters since the early days of bartending and play a significant role in the history of cocktails. The Old Fashioned or the Manhattan Cocktail wouldn't have been the same without a few dashes of aromatic bitters.

The Bitter Truth Aromatic Bitters are unsurpassed in the complexity of flavor with spices such as cinnamon, cardamom, and anise permeate prominently. The aroma is full of clove and heady with gingerbread combined with the more subtle tutti-frutti notes.

As authentic as a brown leather chesterfield, The Bitter Truth Aromatic Bitters will add a nice kick to your punch. You can mix this little pugilist in with any wood aged spirit, adding structure and complexity to cocktails.

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

Bitter and tangy to the taste. Reminiscent of cinnamon, cardamom, anise, and cloves, the aroma is reminding of gingerbread.

Your aromatic bitters I have taken to affectionately calling "Dr. Berg's Sassafras Bitters". I don't know if they actually contain sassafras, but they do taste as if they do. And again I applaud you for giving them a flavor no other aromatic bitters have. In a word, they are complex and excellent. I'd like more, please!

Ted Haigh – author of "Vintage Cocktails & Spirits" USA



MANHATTAN COCKTAIL

60 ml Rye or Bourbon Whiskey
25 ml Sweet Red Vermouth
2 dashes The Bitter Truth Aromatic Bitters

Stir with ice and strain into a cocktail glass. Garnish with a cherry, lemon, or orange zest.





MORE COCKTAIL RECOMMENDATIONS



OLD CUBAN COCKTAIL

45 ml Aged Rum
20 ml Sugar Syrup (2:1 Sugar:Water)
25 ml fresh Lime Juice
1 dash The Bitter Truth Aromatic Bitters
60 ml Champagne
6 or 7 Mint Leaves

Put fresh mint, sugar syrup and lime juice into a mixing tin and muddle gently. Add rum and bitters and shake with ice to chill and dilute. Double strain into a cocktail or champagne glass. Top off with cold champagne.



AIRMAIL COCKTAIL

30 ml Aged Rum
15 ml fresh Lime Juice
15 ml Honey Syrup (1:1 Honey:Water)
2 dashes The Bitter Truth Aromatic Bitters
45 ml Champagne
5 or 6 chunks fresh Pineapple

Muddle pineapple in a mixing glass. Add all other ingredients except champagne and shake with ice. Double strain into a champagne flute and gently top off with cold champagne. Garnish with a mint leaf.



QUEEN'S PARK SWIZZLE

60 ml Aged Rum
15 ml fresh Lime Juice
15 ml Demerara Sugar Syrup (2:1 Sugar:Water)
1 dash The Bitter Truth Aromatic Bitters
8-10 Mint Leaves

Gently muddle mint leaves in a highball glass. Add rum, sugar syrup, lime juice, and bitters. Fill the glass with crushed ice and swizzle to combine ingredients. Finally, top with more crushed ice and serve with straws.



OLD FASHIONED COCKTAIL

60 ml Whiskey, Brandy, Aged Rum or Añejo Tequila
10 ml Sugar Syrup (2:1 Sugar:Water)
2-3 dashes The Bitter Truth Aromatic Bitters
Orange Zest

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