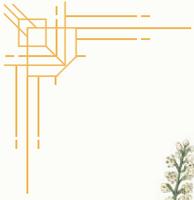


# The BITTER TRUTH



## EXR BITTER

### A TRADITIONAL ALPINE BITTER

With a thick dark, rich color The Bitter Truth EXR has an aroma that make you want to don lederhosen and build an open log fire. After a nose of pine ash, lemon balm and spruce you'll tuck into the hearty flavors of stewed rhubarb, dark chocolate, sweet coffee, and wild flora like mint and gentian to totally thigh slap your palate.

It is as delicate and balanced as a cuckoo clock and will compete with the finest vermouths. Enjoy it neat after a rich meal, in a cocktail or long yodeling session.

**PRODUCT INFORMATION:** 500 ml, 30% Alcohol by Volume (60 Proof)

**LOGISTIC INFORMATION:** Bottles per Case: 6, Case Weight: 7 kg  
Case Size in cm: 32 x 22 x 15.5, Cases per Layer: 25, Cases per Pallet: 125

### TASTING NOTES

*EXR Bitter Liqueur is velvety smooth while at the same time clean, aromatic and herbaceous. It embodies the caramel sweetness of port and the bitter flavors of a classic Italian Amaro.*

*The Bitter Truth – more than a name, it is an assurance of quality!*

Anistatia Miller & Jared Brown – Mixellany.com



## HANKY PANKY

50 ml	Gin
50 ml	Sweet Vermouth
10 ml	The Bitter Truth EXR Bitter
	Orange Peel

Stir ingredients in a mixing glass and strain into a chilled cocktail glass. Garnish with orange peel.





## MORE COCKTAIL RECOMMENDATIONS



### HERBAL NEGRONI

30 ml The Bitter Truth EXR Bitter  
 30 ml Red Italian Bitter  
 30 ml Sweet Vermouth

Build in glass with ice cubes and stir well. Garnish with orange peel.



### EXR SOUR

50 ml The Bitter Truth EXR Bitter  
 25 ml fresh Lemon Juice  
 10 ml fresh Orange Juice  
 1 dash Sugar Syrup (2:1 Sugar:Water)

Shake with ice and strain into a double rock glass.



### EXR & GINGER

50 ml The Bitter Truth EXR Bitter  
 5 ml fresh Lime Juice  
 Ginger Ale  
 Orange Peel

Build in a highball glass over ice. Stir gently and garnish with orange peel.



### BAVARIAN MANHATTAN

40 ml Tiki Lovers Dark Rum  
 40 ml Sweet Vermouth  
 10 ml The Bitter Truth EXR Bitter  
 Orange Peel

Stir ingredients in a mixing glass and strain into a chilled cocktail glass. Garnish with orange peel.