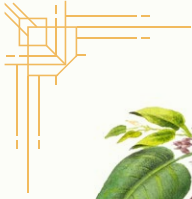


The BITTER TRUTH



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, German



RIGHT HAND COCKTAIL

- 1 1/2 oz Tiki Lovers Dark Rum
- 1 oz Sweet Red Vermouth
- 1 oz 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

- 1 oz Tiki Lovers Dark Rum
- 1 oz Cognac
- 1 oz Sweet Red Vermouth
- 1/6 oz Maraschino Liqueur
- 2 dashes The Bitter Truth Chocolate Bitters

Stir with ice and strain into a chilled cocktail glass.



OAXACA OLD FASHIONED

- 1 1/2 oz Reposado Tequila
- 1/2 oz 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

- 2 oz Medium Dry Sherry
- 1/3 oz 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

- 2 oz 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 an absinthe rinsed rock glass filled with ice and garnish with orange zest.