

# The BITTER TRUTH



## ORANGE BITTERS

### THE CLASSIC ORANGE BITTERS

Orange bitters were the natural successor of aromatic bitters when new distillation methods led to a lighter type of spirit. The first orange bitters were released in the 1880s, a time when many classic cocktails such as the Martinez and Manhattan were created. Today they are still the most versatile bitters and essential for the preparation of a Dry Martini Cocktail.

The Bitter Truth Orange Bitters are a combination of sweet and bitter orange peel, several herbs and spices macerated in alcohol.

A traditional marmalade scent sets off act one of The Bitter Truth Orange Bitters on the nose. This is followed by delicate notes of spices like sweet cinnamon and nutmeg. At first taste, cardamom and caraway make an entrance and then bow out with true orange peel oil. The Bitter Truth Orange Bitters supports the character of the traditional Dry Martini Cocktail and pairs well with any other type of spirit or liqueur.

**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

*It starts with fruity sweetness, quickly followed by a bitter taste. The aroma of bitter orange peel is in the foreground, completed by spicy flavors of cardamom, caraway, and nutmeg.*

*Thank you for all the additions to our liquor cabinet over the years ... your brilliant bitters have nursed along many an ailing drink to wellness!*

Dale DeGroff – author of "The Craft of the Cocktail" NYC



## DRY MARTINI COCKTAIL

2 oz Dry Gin  
1/3 oz Dry Vermouth  
2 dashes The Bitter Truth Orange Bitters  
Olive or Lemon Zest

Stir with ice and strain into a chilled cocktail glass. Add a washed olive or squeeze a lemon zest over the surface and put it into the glass.





## MORE COCKTAIL RECOMMENDATIONS



### BAMBOO COCKTAIL

1 oz Amontillado Sherry  
 1 oz Dry Vermouth  
 2 dashes The Bitter Truth Orange Bitters  
 Lemon Zest

Stir ingredients with ice and strain into a chilled cocktail glass. Squeeze lemon zest over the drink.



### BIJOU COCKTAIL

3/4 oz Sweet Red Vermouth  
 3/4 oz Dry Gin  
 3/4 oz Green Chartreuse  
 3 dashes The Bitter Truth Orange Bitters

Shake with ice and strain into a chilled cocktail glass. Garnish with a cherry.



### PEGU CLUB COCKTAIL

1 1/2 oz Dry Gin  
 3/4 oz Orange Curaçao Liqueur  
 1/3 oz fresh Lime Juice  
 2 dashes The Bitter Truth Orange Bitters  
 1 dash The Bitter Truth Aromatic Bitters

Shake ingredients with ice and strain into a chilled cocktail glass.



### LOVERS JULEP

1 2/3 oz Tiki Lovers White Rum  
 1/3 oz Tiki Lovers Dark Rum  
 1 oz fresh Lime Juice  
 2/3 oz Sugar Syrup (2:1 Sugar:Water)  
 3 dashes The Bitter Truth Orange Bitters  
 about 20 Mint Leaves

Place mint and sugar in a tin cup or tall glass and carefully crush the mint. Add crushed ice and all other ingredients and swizzle well until the container catches frost on the outside. Garnish with mint sprig and powdered sugar.