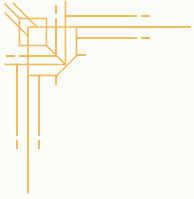


The BITTER TRUTH



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. They are fresh and fruity with intense, candied peach notes, backed by a seducing hint of almonds.

The Bitter Truth Peach Bitters 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 – Kwänt & formerly Savoy Hotel, London, UK



PEACH OLD FASHIONED

- 1 1/2 oz Bourbon Whiskey
- 1/3 oz 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

2 oz Dry Gin
 1/4 oz 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

2 oz Rye or Bourbon Whiskey
 1/2 oz 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

1 oz Aquavit
 1 oz Cynar
 1 oz 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 a lemon zest.



MISSIONARY'S DOWNFALL

1 1/2 oz Tiki Lovers White Rum
 1/2 oz The Bitter Truth Peach Bitters
 1/2 oz Honey Mix (1:1 Honey:Water)
 1/2 oz 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.