

# The BITTER TRUTH<sup>®</sup>



User-friendly packaging with unique handling properties

All natural flavors

Plastic foil label

Dasher instead of dropper

Authentic recipe made the traditional way

Goes well with any kind of spirit

Ideal for cocktails and long drinks

Created by bartending professionals

**GOLD MEDAL**  
Beverage Testing Institute  
Chicago, USA  
2013

**GOLD MEDAL**  
International Spirits Competition  
Los Angeles, USA  
2013

for better drinks!



# CHOCOLATE BITTERS

Tall, dark and although not necessarily handsome, most definitely rich: with cocoa butter and dark chocolate to entice the nose, hints of vanilla, cinnamon and bitter tones of gentian and wormwood elicit the palate. The Bitter Truth - Chocolate Bitters play exceptionally well with sweet Vermouths and all kinds of aged spirits like Whisk(e)y, Rum, Tequila and Brandy.

## LOGISTICS

200 ml, Alc. 44 % Vol. (88 Proof), 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

## RECOMMENDATIONS

### MARTINEZ COCKTAIL

50 ml **Old Tom Gin**  
30 ml **Sweet Red Vermouth**  
1 barspoon **Maraschino Liqueur**  
3 dashes **The Bitter Truth -  
Chocolate Bitters**

*Stir ingredients with ice and  
strain into a cocktail glass.*



### SHERRY COBBLER

50 ml **Sherry, medium dry**  
3 dashes **The Bitter Truth -  
Chocolate Bitters**  
1/2 **Orange Slice**  
1/6 **Pineapple Slice**

*Muddle fruits in a tumbler, add  
all other ingredients and crushed  
ice and stir.*



[www.the-bitter-truth.com](http://www.the-bitter-truth.com)

Worldwide Distributor:

Haromex Development GmbH, Weihersfeld 45, D-41379 Brüggen, Tel.: +49 2163-95 73 0, Fax: +49 2163-95 73 25