

AROMATIC BITTERS



Aromatic Bitters

“A cocktail cabinet without Angostura is like a kitchen without salt and pepper.” ANGOSTURA® aromatic bitters adds a layer of complexity, intensifies the flavor of other ingredients, counteracts the harshness of acidic contents and decreases the harshness of spirits. But it doesn’t stop there – it also helps cleanse the palate and aid in digestion. Ever had an Old Fashioned, Manhattan, Pink Gin or Mai Tai? Then you’ve experienced ANGOSTURA® aromatic bitters. It’s the can’t-miss bottle behind the bar, featuring an over-sized label and distinct yellow cap.



Key Features:

-  Respected and recognized as the leader in aromatic bitters worldwide; no bar or kitchen is complete without it.
-  Unique flavour enhancer (seasoning) for the preparation of alcoholic and non-alcoholic beverages as well as any savoury or sweet food dishes.
-  Sodium and Gluten-Free.
-  Exported to 165 countries worldwide.
-  Kosher certified.
-  Tempers the acidity of citrus ingredients for individuals who are acid sensitive, calming the stomach.
-  Classified as a food ingredient in many countries.
-  Although the product contains 44.7% alcohol by volume, each dash contains an insignificant amount of alcohol and therefore remains non-alcoholic.
-  100% vegan.



COLOR

Reddish brown in hue.

NOSE

Aromatic Bouquet of herbs, fruits and spices.

PALATE

Aromatic taste with a bouquet of fruits, spices and herbs. As a flavouring agent it enhances the taste of food and drink.

RELATED COCKTAIL RECIPES



— OLD —
FASHIONED



LEMON, LIME
— & BITTERS —

RELATED FOOD RECIPES



ANGOSTURA® BURGERS (OR
SLIDERS)



RUM COFFEE FRENCH TOAST
WITH BITTERS MAPLE SYRUP