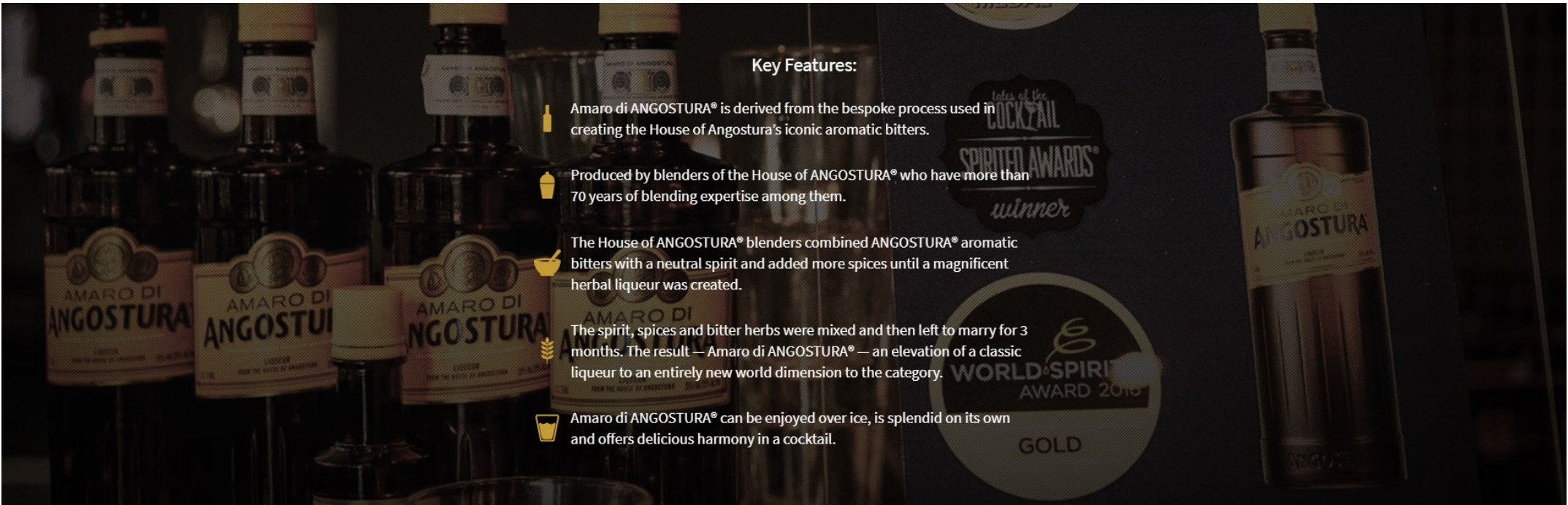


The image features a bottle of Amaro di Angostura liqueur on the left and a glass of the same drink on the right. The bottle is dark with a gold label that reads 'AMARO DI ANGOSTURA' and 'LIQUEUR FROM THE HOUSE OF ANGOSTURA'. The glass is filled with the amber-colored liqueur. The background is a warm, bokeh-lit scene, possibly a bar or restaurant, with soft lights and blurred figures.

AMARO DI ANGOSTURA®

Amaro di ANGOSTURA®

The latest innovation from the House of Angostura. Amaro di ANGOSTURA® is derived from the bespoke process used in creating the House of Angostura's iconic aromatic bitters. It is a deep amber colour, offering aromas of cinnamon, dark chocolate and unmistakable ANGOSTURA® aromatic bitters. The finish is perfectly balanced, exotic, lush and reminiscent of the essence of Trinidad and Tobago's pulsating rhythms, tropical climate and beauty. This beautiful liqueur can be enjoyed over ice, is splendid on its own and offers delicious harmony in a cocktail.

The background of the slide features a dark, moody photograph of several bottles of Amaro di Angostura lined up on a shelf. The bottles have their characteristic labels with the brand name and a crest. To the right of the bottles, two circular award medals are visible. The top one says 'Liquor of the COCKTAIL SPIRITED AWARDS winner' and the bottom one says 'WORLD SPIRITS AWARDS 2016 GOLD'.

Key Features:



Amaro di ANGOSTURA® is derived from the bespoke process used in creating the House of Angostura's iconic aromatic bitters.



Produced by blenders of the House of ANGOSTURA® who have more than 70 years of blending expertise among them.



The House of ANGOSTURA® blenders combined ANGOSTURA® aromatic bitters with a neutral spirit and added more spices until a magnificent herbal liqueur was created.



The spirit, spices and bitter herbs were mixed and then left to marry for 3 months. The result — Amaro di ANGOSTURA® — an elevation of a classic liqueur to an entirely new world dimension to the category.



Amaro di ANGOSTURA® can be enjoyed over ice, is splendid on its own and offers delicious harmony in a cocktail.



COLOR

Deep polished amber with bronze highlights.

NOSE

First aromas are an aromatic spiced bouquet with caramel. As we get closer to the spirits, there are distinct notes of cinnamon, liquorice and citrus followed by strong chocolate with hints of toasted sugar.

PALATE

Enters the palate with cinnamon and toasted caramel flavours. As the liquid fills the mouth with pleasant bitter and liquorice notes, the finish fades into lasting flavours of chocolate and sweet herbs.

RELATED COCKTAIL RECIPES



AMORA
= AMARO =



= AMARONI =



= SIDEKICK =



= INCEPTION =