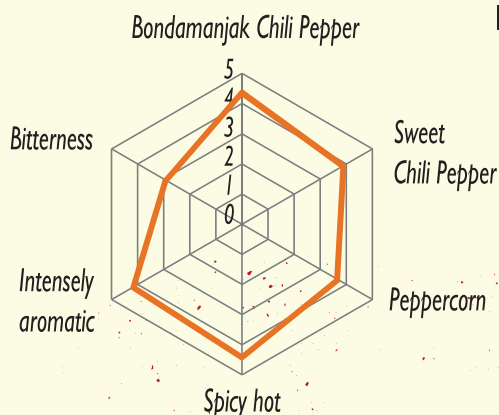




Bitters J.M

PIMENT BONDAMANJAK

ORIGIN

Made from macerated Bondamanjak chili peppers, sweet chili peppers, ginger, turmeric, roasted almonds and green peppercorns. The Bondamanjak chili peppers and turmeric are from the gardens on the Distillery estate.

PARTICULARITY

Bitters are flavoring agents which lend a bitter taste to drinks. They are intensely aromatic and enhance all the flavors in a cocktail. This chili bitter will give character to any cocktail.

NOSE

Fiery Bondamanjak chili pepper appears instantly on the initial impression and sets the tone! The freshness of the sweet chili pepper and the woody aromas of the green peppercorn offset its intensity to create a balance. Known as one of the hottest chili peppers in the world, the Bondamanjak provides an aromatic strength that matches its fiery taste.

PALATE

Its fiery notes hit the taste buds on the first drop... Not for the faint-hearted! The mellow notes of green peppercorn and sweet chili pepper take the edge off the heat, while adding great flavor.

FINISH

It's undeniably a hot finish, but it will add a subtle spicy edge to any cocktail.

- Ean Code13 bottle: 3 32906 000209 8
- Ean Code13 case: 3 32906 000210 4
- FORMAT: 10cl
- % Vol : 46,10 alc

