



# BITTERMENS

BITTERS &  
EXTRACTS

## Burlesque Bitters

<b>Flavor Profile</b>	Tart berries and red flowers with a black pepper finish		
<b>Production Process</b>	Maceration of herbs, spices and citrus peel in neutral grain spirit		
<b>Primary Ingredients</b>	Organic Hibiscus, Açai Berry, Rosehips, Acerola, Violet, Long Pepper and Quassia for bitterness		
<b>Federal Classification</b>	Nonbeverage Alcohol Product Flavoring/Flavoring Extract	US HTC 2208.90.0500 Iceland: 3302.1026	EU TARIC: 3302.90 AUS: 3302.10.11
<b>Product Size</b>	5 ounces / 146 mL 12 bottles/case		
<b>ABV</b>	44%		
<b>Description</b>	A very big, robust set of flavors, this bitter can stand up to drinks that use bold flavors. It works very well in drinks with tequila and gin and stands out when working with Italian amari like Campari, Aperol and Averna.		
<b>Pairings</b>	Italian amari (e.g.: Campari, Aperol, Averna, Ramazotti), tequila, mezcal, "white dog" (unaged whisky)		
<b>Classic Cocktails</b>	Aperol sour, Americano, Pisco Sour (on the top of the drink), Diabolo		
<b>EAN-13</b>	0609465953212		
<b>Notes</b>	This bitter came about after a marathon session of bottling when a friend who was assisting the process asked what a burlesque bitter would taste like. We started playing with flavors that evoked crushed red velvet, focusing on tart, spicy and bitter flavors		

All Bittermens Bitters and Extracts are produced entirely by hand by company founders Avery and Janet Glasser at their production kitchen located in New Orleans, LA.

Approximately 4-6 drops of this product equals a typical "dash".

Bittermens Bitters contain no glycerin, artificial colors, artificial flavors, sweeteners or propylene glycol.

Bittermens sources primarily organic or wild harvested botanicals for use in its products.

