



# BITTERMENS

BITTERS &  
EXTRACTS

## Hopped Grapefruit Bitters

<b>Flavor Profile</b>	Grapefruit and hops		
<b>Production Process</b>	Maceration of herbs, spices and citrus peel in neutral grain spirit, then dry hopped for over a week		
<b>Primary Ingredients</b>	Organic Grapefruit Peel, Organic Palisades Hops, Organic Gentian Root		
<b>Federal Classification</b>	Nonbeverage Alcohol Product Flavoring/Flavoring Extract	US HTC 2208.90.0500 Iceland: 3302.1027	EU TARIC: 3302.90 AUS: 3302.10.11
<b>Product Size</b>	5 ounces / 146 mL 12 bottles/case		
<b>ABV</b>	53%		
<b>Description</b>	If you've ever had a very hoppy Pacific Northwest India Pale Ale, you may have noticed that many hops from that region taste like grapefruit. By combining grapefruit peel and hops, we have created a very powerful grapefruit bitters with a green, crisp finish.		
<b>Pairings</b>	Silver tequila, joven mezcal, white rum		
<b>Classic Cocktails</b>	Gin and Tonic, Margarita, Gin Martini		
<b>EAN-13</b>	0610074058014		
<b>Notes</b>	This flavor was created at the suggestion of Phil Ward, then head bartender of New York City's Death and Company, a Tales of the Cocktail award winning cocktail bar.		



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.

