



BITTERMENS SPIRITS

Hiver Amer

Pronunciation	ee-vayr uh-mare (The Bitter Winter)
Flavor Profile	Bitter Cinnamon and Orange
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit, sweetened with sugar
Primary Ingredients	Organic Cinnamon Bark, Organic Orange and Organic Gentian
Federal Classification	Liqueur/Cordial
Product Size	375 mL 12 bottles/case
ABV	30%
Description	A cinnamon liqueur that works in tiki cocktails as well as in winter cocktails. Throw a half ounce into mulled wine, a Manhattan or Egg Nog.
Pairings	Bourbon, Rye, Rum
Classic Cocktails	Manhattan, egg nog, mulled wine
EAN-13	0609132538889
Notes	We created the Hiver Amer completely by accident. When making a prototype of the Amère Nouvelle, a decimal point was missed making a product with 10 times too much cinnamon. Since then, we have reformulated the liqueur, but it still shares almost the same ingredients as the Amère Nouvelle, just in different proportions.

All Bittermens Sprits are produced by Bittermens staff at Mazza Chautauqua Cellars in Mayville, NY (near Erie, PA).

Bittermens Spirits contain no glycerin, artificial colors, artificial flavors or propylene glycol. They are sweetened with cane sugar

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

