



BITTERMENS

BITTERS &
EXTRACTS

Xocolatl Mole Bitters

Pronunciation	Shoko-lat Mo-lay		
Flavor Profile	Chocolate, cinnamon and spice		
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit		
Primary Ingredients	Cacao Nibs Organic Cinnamon, Organic Chile Pepper, Organic Gentian, Organic Orange Peel		
Federal Classification	Nonbeverage Alcohol Product Flavoring/Flavoring Extract	US HTC 2208.90.0500 Iceland: 3302.1027	EU TARIC: 3302.90 AUS: 3302.10.11
Product Size	5 ounces / 146 mL 12 bottles/case		
ABV	53%		
Description	Inspired by the classic Mole sauces of Mexico, this bitter was originally designed to pair with aged tequila, but it works beautifully with aged rum, bourbon and rye as well.		
Pairings	All aged spirits (rum, rye, bourbon, reposado/añejo tequila)		
Classic Cocktails	Manhattan, Old Fashioned, Boulevardier		
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Notes	This was Bittermens' first flavor, created in 2007 while at a bitters making event in San Francisco. It was the first commercially produced bitter that used a combination of chocolate and spice.		

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.

