

ORANGE & JUNIPER



TASTING NOTES

The 10 second sell: The Orange & Juniper bitters are recommended with fresh herbs and fruits, white spirits, sherries, vermouths and other aromatized wines, sparkling or flat waters, beer, white wine and ciders.

FRUIT

Flavour profile: Fresh, zesty and vibrant – in season oranges are peeled by hand at the Bittered Sling facility, by our Bitter Babes! We make it a fun week long event, peeling all the citrus for our line up at the same time. Merged with dried orange peel, and a combination of herbs, spices and juniper berries to bring out the best in the top note citrus.

HOORAY:

Try in a Gin & Tonic, Punch or Daiquiri

BITTER

Flavour profile: The bittering agent we use is cinchona bark, and the accompanying small compound of quinidine naturally occurring. Quinidine is the medicinal ingredient in traditional tonic water. Along with the orange peels, the cinchona gives an incredible sensation on the palate, with a long lasting finish – perfect with oak matured spirits, if you fancy a pairing weight for weight – the cinchona makes this bitters superbly powerful in character to stand up to anything.

HOORAY:

Try in a Martinez or Margarita

SAVOURY

Flavour profile: Have you ever eaten an orange peel? This is most important flavour exercise in determining the tasting notes best paired, and that's always how we land on juniper – the overwhelming flavour of this herbaceous, tangy berry jumps from the peel, and becomes our focus. The other elements in this botanical build are reinforcements – pushing the boundaries of where we can go with "bitter orange" and "juniper."

HOORAY:

Try in a Mojito or Zero-Proof Iced Tea

SPICE

Flavour profile: Perfumed spices like cardamom, aromatic, bright roots like lemongrass, pungent plants like rosemary, and many other botanicals are balanced to the chef & bartender's palate. The unique nuances found in spirits and modifiers bloom with this bitters' guidance – the hidden gems of ingredients and cocktails are brought to life with this super hero blend. Taste for yourself how Orange & Juniper blooms fresh herbs, fats and proteins – mixology, it's just like cooking.

HOORAY:

Try in a Pisco Sour, Mango Lassi or Mint Julep

TERROIR STORY

Welcome to the study of "Citrus Ruteceae":

Don't focus solely on the navel orange in the grocery store, but instead the imagination that the entire "orange" category brings to life! We can't imagine a highball or fizzy water without its accent, and we can't imagine life before these bitters in a French 75 or White Sangria.

Be creative:

We have provided some "HOORAY" moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

The terroir:

The most inspiring "orange" moment, happened at the top of the Kasbah in Tangier, Morocco – a stand at the side of the road, where people gathered "standard" oranges, freshly squeezing this nectar for those around. Not only the most brilliant colour, but the juice, peel and flesh – in aroma and flavour – were the greatest memories on this fruit. Each day, we try to recreate this special plant for chefs and bartenders.