



# OLD ST.CROIX

1838

## 1838 BITTER

### A ROUND AND AROMATIC BITTER WITH DEEP ROOTS

*Old St. Croix 1838 Bitter* offers a perfect balance of sweetness, bitterness, and warmth. With carefully selected extracts from spices and herbs, it delivers a complex and flavorful bitter full of character. Its refined aroma is rounded off by a well-balanced strength, leaving a warm and pleasant sensation.

The inspiration goes back to 1838, when Danish pharmacist Albert Heinrich Riise established his pharmacy on St. Thomas in the Danish West Indies. Here he began experimenting with extracts from exotic herbs and spices – a legacy we continue in this bitter.

With its warmth, depth, and character, 1838 Bitter is a natural companion for life's special moments – in nature, at the breakfast table, or when celebrating birthdays and anniversaries. A trusted companion, whether kept in your pocket or poured into a glass, when something calls for a toast.

A hint of spiced warmth for life's special moments.



### TASTING NOTES

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|---------------|--|
| <i>Aroma</i>  | A velvety scent of anise with intriguing spicy notes, followed by a touch of ripe citrus fruit                                     |
| <i>Taste</i>  | A warm and powerful welcome – soft layers of anise and slow-cooked licorice combined with cardamom, cloves, and glazed orange peel |
| <i>Finish</i> | Smooth and complex with a gentle sweetness.<br>A lingering spiced finish with hints of gingerbread                                 |
| <i>Color</i>  | Deep mahogany  |



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