



AROMATIQUE

Th. Kramer & Co

GOLD, BEST OF SHOW *Los Angeles Int'l Spirits Competition 2015*

92 POINTS, EXCELLENT, HIGHLY RECOMMENDED *Ultimate Spirits Challenge 2015*

BRAND OVERVIEW

By 1945, there were five existing Aromatique factories, which were subsequently nationalized as part of the Soviet Occupation Zone. When the two Germanies reunited, the Soviet Union listed the companies for sale to private parties. Lutz and Marina Sanders purchased Th. Kramer & Co.

Today, the Sanders family operates the only surviving Aromatique, thus trademarking the category as the name of their brand. Aromatique has a rich history as a category of German Amari; a traditional digestive spice liqueur of premium quality.

Today's Aromatique is produced in accordance with the company's original recipe dating back to 1876.

A TRUE APOTHECARY BITTER

Traditional Digestive Spice Liqueur



PRODUCT OVERVIEW



TASTING NOTES

- Hint of smoked and toasted spice, black tea-like
- Rich in spice
- Mid-Palate is bittersweet
- Viscous and silky



SERVING RECOMMENDATIONS

- Room temperature, or slightly chilled
- Alongside a beer
- In mulled wine, coke, or a cold-brew coffee



PRODUCTION PROCESS

65 YEARS OLD

Spices + Spice Grinder



Alcohol slowly drips through a filter over the ground spices to ensure absolute maximum extraction much in the way teas or coffee can be made



1 Week
Percolation

COPPER POT STILL



Alcohol + Spices, Orange Peel + Limited Roots



Sugar



Spice-Forward
German Likör

40%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



NEUDIETENDORF
THURINGIA
GERMANY

