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## AUTHENTIC PURE LIQUEUR FROM GERMANY

Best of Liqueurs / Best of Show GOLD MEDAL 98 pts -Los Angeles Int'l Spirits Competition 2015

The origin of Aromatique dates back to 1828 when it was conceived as a remedy during an epidemic in Germany's Thuringia region. The state-of-the-art production facility of today belies the expansive heritage behind the brand. An independent family firm, the owners honor the legacy by directing operations with impassioned care and respect- selecting only premium ingredients, adhering to the original recipe and using traditional production methods. All aspects of production are meticulously qualitycontrolled, from the gentle processing of the extract and refining the distillate, to bottling in the custom, angular bottle, the style of the original Kramer's Aromatique. The secretly guarded recipe is a blend of carefully selected, premium spices. This iconic liqueur has a deep caramel hue, is beautifully aromatic, and its bold flavor is distinctively rich in spice, with sweetness balanced nicely by a touch of bitterness.

Aromatique has an inspired history as a traditional digestive spice liqueur of premium quality produced in accordance with the original recipe dating back to 1876. True apothecary liqueur hand crafted in Germany. A refined bitter with a sweet, spicy flavor made entirely from high quality spices. Produced using carefully selected, premium spices and all-natura ingredients, with no artificial flavors added. The use of a vintage, 65 year-old spice grinder enhances the deep aromas and rich spice profile. 40% alc/vol

## **SERVING SUGGESTIONS**

Serve at room temperature or slightly chilled to bring out the pure spice essence. Lovely with a fine beer or ale Great in cocktail recipes. Enjoy as ar aperitif or digestive around a fine meal Extraordinary ingredient for making authentic spiced, mulled wine—Glühwein Aromatique is also well-suited to enhance culinary recipes. Add Aromatique to pancake batter for a warm hint of spice Elevate Baked Ham by using Aromatique in the glaze and basting liquid.

For further information please visit www.hpsepicurean.com