

# ARABICA COFFEE

## TASTING NOTES

***The 10 second sell:*** The Arabica Coffee Bitters are best served with: cognac & brandy, rum, world whiskies, tequila & mezcal, oak-matured spirits, chartreuse & bitter liqueurs, sherry & vermouths, hot chocolate, and tropical fruits

## FRUIT

Flavour profile: Harvested from a specific blend of original and hybrid Arabica cultivars, the Arabica Coffee bitters is intensely aromatic, slightly sweet and smoky, with a hint of wild berries and citrus.

### HOORAY:

Try in a Cognac/Rum Old Fashioned or Coffee Cocktail

## 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 grapefruit 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 flavour for flavour – the cinchona makes this bitters superbly powerful in character.

### HOORAY:

Try in a Queen's Park Swizzle, Paper Plane or 20<sup>th</sup> Century

## SAVOURY

Flavour profile: Savoury charred American Oak meets roots and barks, coniferous seeds and plants, flowers and teas – this combination creates an outstanding modifier to use in combination with other bitters, and virtually any brown spirit.

### HOORAY:

Try in a Brandy Alexander, Sherry Cobbler, Cold Brew Coffee or Zero-Proof Iced Tea/Punch

## SPICE

Flavour profile: The spice palate that brings Arabica Coffee to life pulls tasting notes from the coffee beans as a roasted, fermented product, a hot tisane and an extract, and builds a recipe focused on floral, baking spices, with notes of all spice, cinnamon, lavender, clove, coconut, chicory and nutmeg

### HOORAY:

Combine with Orange & Juniper bitters to create **Citrus Coffee** for any cocktail application requiring a little more zesty character

## TERROIR STORY

### Madagascar, fair trade:

Harvested from the far reaches of the Madagascar coffee plantations, harvested and fermented on site, and transferred to Vancouver's East Van Roasters. The intensely rich coffee beans take center stage in this dry, aromatic coffee bitters. ***This ain't no burnt, leftover coffeepot*** – it's savoury, delicate and rich.

### 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:

Our espresso beans from Madagascar fundamentally taste different than coffee from anywhere else. Evoking notes of dark cacao, red berries, dried flowers, aged with American oak, and a maturely spiced palate, the lingering flavour is floral, rolled cigar and coffee cake.

