



TH. KRAMER AROMATIQUE

Aromatique is an apothecary bitter category originating in Neudietendorf, Thuringia in 1828 by the pharmacist Daniel Thraen.

The 100% spice-based bitter was created to aid in a stomach illness epidemic. With rising popularity, Th. Kramer & Co factory was founded in 1876 producing an Aromatique among other products.

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.

“Just as my father, Erich, introduced Jägermeister 50 years ago to the Western US, we are introducing Aromatique, a unique German Bitter.”

—Henry Preiss



PRODUCTION PROCESS



(A) = 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; this process takes 1 week to complete

A TRUE APOTHECARY BITTER



Aromatique

- › Aromatique has a rich history as a category of German bitter; 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.

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

AWARDS

- › **GOLD, BEST OF SHOW** Los Angeles Int'l Spirits Competition 2015
- › **92 POINTS, EXCELLENT, HIGHLY RECOMMENDED** Ultimate Spirits Challenge 2015

40% ALC / VOL **50mL, 750mL** BOTTLE SIZE

