

The background of the entire page is a repeating pattern of cacao leaves and pods in a light beige color on a dark red background. The leaves are detailed with veins, and the pods are shown in cross-section, revealing the seeds inside.

From Bean to Bitters

THE STORY OF
ANGOSTURA® cocoa bitters

ANGOSTURA
cocoa
bitters



Rich History

ANGOSTURA® bitters has a rich history and has been at the heart of cocktail culture for centuries. Classic cocktails that have stood the test of time, like the Old Fashioned or Manhattan, are not complete without a dash or two of ANGOSTURA® aromatic bitters.

However, when it was first created by Dr Johann Siegert almost 200 years ago, it was not yet a cocktail ingredient, but a medicinal tincture designed to alleviate stomach ailments and seasickness.

Dr Siegert was a general surgeon for Simón Bolívar's revolutionary troops based in the port town of Angostura, Venezuela (today known as Ciudad Bolívar). Visiting doctors docking in Venezuela adopted this aromatic seasickness treatment for their crew and it wasn't long before those aboard were mixing it with something a little stronger. Indeed, the Pink Gin cocktail, which combines gin – the favoured tipple of the officers on ships – with ANGOSTURA® aromatic bitters dates back to 1826.

For hundreds of years, bartenders the world over have been using ANGOSTURA® aromatic bitters as a dash of seasoning that binds, balances and enhances different components of a drink. The revered Savoy cocktail book, first published in 1930, includes no less than 90 cocktails that call for ANGOSTURA® aromatic bitters by name.

In the 1870s, the Siegert family fled to Trinidad, where ANGOSTURA® continues to be made. Today, only five people are entrusted with the secret recipe, and the infamous bottle with its accidentally oversized label is considered the jewel of this Caribbean Island.



The Journey

In 2007, ANGOSTURA®, the world's leader in aromatic bitters, developed its first new bitters in over 180 years: ANGOSTURA® orange bitters.

Citrus oils from tropical oranges have been perfectly combined with exotic spices to create a rich and bold orange bitters. ANGOSTURA® orange bitters offer a dry, intense flavour with spicy notes and a finish of complex bitter oranges. The fresh zesty notes boost flavours in white spirit cocktails, particularly gin, and add nuance to a classic dry martini or Pegu Club cocktail.

In 2020, the company launched ANGOSTURA® cocoa bitters, which celebrates one of Trinidad and Tobago's most coveted commodities: **cocoa**.

Angostura's family of bitters is not only about new products but new ways of enjoying what we already have.

ANGOSTURA® bitters bind not only cocktail ingredients together but also help add a dash of elegance and nuance to non-alcoholic drinks and depth of flavour to an array of culinary dishes.



ANGOSTURA® cocoa bitters



The Story of ANGOSTURA® cocoa bitters

ANGOSTURA® bitters is proudly made in Trinidad & Tobago. One of the most coveted agricultural products on the island is cocoa, more specifically Trinitario cocoa – globally heralded as the world's finest hybrid cocoa. Its name translates as 'of Trinidad,' and while it's now grown around the world, Trinitario from Trinidad is highly revered. Trinidad and Tobago is designated by the International Cocoa Organisation as a 100% fine cocoa producer, a status it has held for decades.

ANGOSTURA® cocoa bitters is expertly crafted with the finest locally harvested Trinitario cocoa nibs and is a delicious celebration of the company's provenance, expertise and inventiveness.

ANGOSTURA® cocoa bitters adds both sumptuous diversity to Angostura's bitters range and an intriguing combination of flavour innovation and natural ingredients. Harnessing the treasured characteristics of Trinitario Cocoa, ANGOSTURA® cocoa bitters contains top notes of rich, floral, nutty cocoa combined with an intoxicating infusion of aromatic botanicals. Crafted to inspire creativity and experimentation with flavour combinations, it can be used to remix classic cocktails or put a luxurious spin on contemporary ones. It pairs perfectly with sweet vermouth or aged spirits, such as whiskey, rum, cognac and tequila, while bringing new layers of depth and complexity to cocktails, such as the classic espresso martini.

This latest innovation is part of Angostura®'s bid to promote its local agricultural treasure, cocoa, around the world. The beans from the Trinitario cocoa are revered globally for its bold characteristics, its depth of flavour and aroma, which command a premium price on the international market.

From Bean to (Cocktail) Bar

**1.**

Pick

**2.**

Open Pod

**3.**

Ferment

**4.**

Dry

**5.**

Roast

**6.**

Grind

**7.**

De-shell

**8.**

Deliver



The Importance of Trinitario cocoa in Trinidad

ANGOSTURA® cocoa bitters uses nibs of Trinidad & Tobago's local agricultural treasure, Trinitario cocoa, which is world renowned for its bold, fruity characteristics and depth of flavour and aroma.

The launch of ANGOSTURA® cocoa bitters in 2020 is a celebration of the company's provenance and part of the company's commitment to sustainable agriculture on the islands.

ANGOSTURA's launch of a new line of bitters using Trinitario cocoa, which is grown in Trinidad & Tobago, is a huge boost to local farmers. It is a long-term commitment that gives them the confidence to ramp up production and hopefully inspires a new generation of local farmers to go into an industry that has had a tumultuous history.

In this way, ANGOSTURA® intends to shine a light on one of Trinidad & Tobago's most unique natural products, Trinitario cocoa, and fuel the growth of sustainable agriculture on the islands.

The Best of Both Beans



CRIOLLO

Originally from South and Central America

Criollo is known to have the finest flavour beans. It has an exceptional flavour profile which is nutty and floral

Fermented and dried Criollo beans are not at all strong in cocoa flavor



TRINITARIO

Originates in Trinidad

Considered 'world's finest cocoa hybrid'. They have good basal cocoa flavour with a delightful range of flavour profiles from fruity to floral

Took the best qualities from each parent plant. It combines some aromatic and sensory virtues from the Criollo group with the strength and production yield of the Forastero group



FORASTERO

Predominantly cultivated in Brazil, West Africa and Southeast Asia

Group represents more than 80% of production in the world.

The flavour is a full-bodied cocoa that is identified as being chocolatey. Generally lacks the fancier delicate extra notes found in either Criollo or Trinitario types

Cocoa industry in Trinidad & Tobago and the Trinitario Cocoa

Cocoa is a big part of the cultural and agricultural heritage of Trinidad & Tobago. The local treasured Trinitario variety of cocoa has been cultivated here for over 250 years. During the golden era of cocoa production in Trinidad & Tobago, massive yields of Trinitario were traded for high prices due to growing European demand. Cocoa dominated the economy and benefited the legions of smallholders and the wider community. In the 1830s, Trinidad & Tobago was responsible for 20% of global cocoa production, putting it among the world's top three producers.

This golden era ended abruptly in the 1920s, with the Great Depression impacting demand, over-production in West Africa pushing down global cocoa prices and Witches' Broom disease, which devastated local crop yields. Many smallholdings were abandoned as they were not financially viable and this labour-intensive industry competed with sugar and oil production for workers. By 1940, Trinidad was producing only 1.6% of the world's cocoa supply – a number that would continue to decline.

The recent resurgence of the Trinidad & Tobago cocoa industry is based on growing consumer demand for single origin, organic, sustainable cocoa products. Discerning palates appreciate the distinctive, boldly fruity, often floral flavours of Trinidad & Tobago's Trinitario bean, which can command a very high price on the global market. It is used in a new array of Trinitario-based chocolate products, including the latest delicious innovation from ANGOSTURA® bitters: ANGOSTURA® cocoa bitters.

The productivity of cocoa estates in Trinidad & Tobago is currently far below the global average. The particularly low yields of cocoa plants and risk of disease threaten the financial viability of many small farms – something that Angostura hopes to address through its ANGOSTURA® cocoa bitters Sustainable Future programme.

ANGOSTURA® cocoa bitters Sustainable Future programme

ANGOSTURA® cocoa bitters Sustainable Future programme is designed to ensure a sustainable and profitable future for small scale organic cocoa farmers in Trinidad & Tobago for generations to come.

The latest bitters innovation from the house of ANGOSTURA® will support, empower and promote small local cocoa farmers while protecting and showcasing the heritage and unique qualities of Trinidad's prized Trinitario variety to an increasingly ethically conscious and discerning consumer.



Expanding Organic Cocoa Production In Trinidad

Sustainable agriculture is a long-term endeavour that takes substantial initial investment and expertise to establish, as well as significant knowledge, skills and inherent respect for the environment and the communities that live within it to maintain.

Through the Sustainable Future programme ANGOSTURA® is helping to fund the expansion of organic cocoa production in Trinidad & Tobago and the upskill of local farmers and workers in rural communities.

ANGOSTURA® cocoa bitters has partnered with Übergreen Organics Ltd. to establish three organic cocoa nurseries and clonal gardens in three strategic locations to provide healthy, productive, disease and drought resilient varieties of Trinidad's heirloom cocoa plants. This is essential to making the cocoa sector more attractive and financially sustainable for local farmers, while mitigating the effects of climate change and the risk of disease, such as Frosty Pod

Rot (Moniliasis), which has recently devastated cocoa harvests and incomes for thousands of farmers in Central and South America.

By selecting cocoa estates in three different regions in Trinidad, the project will also produce useful data and specific insights about soil conditions, micro-climates, and other external factors on tree productivity. The nurseries will make over 1,000 plants available each month and increase the income potential of rural communities. Übergreen Organics will also deliver education and training to farmers nationwide on topics including nursery management, organic certification, and the use of new technologies.

Promoting Trinitario on the World Stage

The ANGOSTURA® cocoa bitters 'Sustainable Future' project is also funding a documentary called 'The Story Behind Trinitario Cocoa.'

'The Story behind Trinitario Cocoa' documentary is about the people and provenance behind Trinitario cocoa in Trinidad & Tobago and the challenges and opportunities faced by local cocoa farmers. It examines the risks to the industry due to climate change and the younger generations seeking opportunities outside of farming.

The documentary is designed to support UN Sustainable Development Goals (SDGs) and raise awareness and the value of single origin cocoa produced in Trinidad & Tobago. It is also intended



ANGOSTURA cocoa bitters



to inspire young Trinbagonians to challenge their perceptions about farming and come up with innovative ideas to ensure the rich cultural heritage of cocoa farming does not die out.

The documentary by Denise Speck will chart the stories of at least three local small-scale farmers: a local returning from Europe with a dream of setting up a sustainable farm in his homeland, an older farmer whose agricultural continuity is endangered as none of his family want to work in farming and a highly motivated high school graduate who has decided to dedicate his life to carrying on the agricultural practices of his ancestors.

These interconnected, unique stories will shine a light on the beauty of Trinidad, the people planting and harvesting Trinitario cocoa, the quality and care that goes into small-scale farming and the very real human and environmental issues impacting the industry today.

ANGOSTURA® cocoa bitters



Making Drinks and Dishes Memorable Since 1824

ANGOSTURA® has always believed that a life full of flavour can lead to endless possibilities. Celebrated worldwide for its rich history and expertise in blending bitters, ANGOSTURA® has inspired and elevated cocktails and cuisine for nearly 200 years.

The magical way in which ANGOSTURA® bitters binds flavours, delivers depth, nuance and elegance to drinks and dishes has made it a must-have ingredient for bars around the world for centuries.



ANGOSTURA® cocoa bitters

Tasting Notes

- Rich and bold
- Bitter chocolate
- Nutty caramel
- Aromatic botanicals

Pairings

- Aged spirits
- Cognac
- Brandy
- Sweet Vermouth
- Coffee
- Chocolate

Key Info

- Sodium free and gluten free
- Kosher certified
- Classified as a food ingredient in many countries
- ANGOSTURA® cocoa bitters is made with 100% all natural ingredients
- Product contains 48% alcohol by volume. Each dash contains an insignificant amount of alcohol and can be considered non- alcoholic when added to food & drink

Espresso Martini

- 45ml vodka
- 15ml coffee liqueur
- 30ml brewed espresso coffee
- 15ml simple syrup
- 6 dashes ANGOSTURA® cocoa bitters

Garnish: coffee bean

Glass: cocktail

Method: pour all ingredients into cocktail shaker. Add ice and shake vigorously. Strain into chilled cocktail glass and garnish with a coffee bean.



After Eight Mojito

- 60ml ANGOSTURA® Reserva
- 30ml lime juice
- 22.5ml simple syrup
- 10 mint leaves
- club soda
- 6 dashes ANGOSTURA® cocoa bitters

Garnish: mint sprig

Glass: collins glass

Method: lightly muddle the mint, simple syrup and lime juice to release the oils. Add rum and ANGOSTURA® cocoa bitters. $\frac{3}{4}$ fill the glass with crushed ice, then mix. Repack with crushed ice, top with club soda and garnish.





Espresso Grog

- 60ml ANGOSTURA® 1919 Rum
- 30ml honey syrup
- 7.5ml coffee liqueur
- 15ml dry sherry
- 6 dashes ANGOSTURA® cocoa bitters

Garnish: agave salt

Glass: chilled coupe or martini glass

Method: add all ingredients to cocktail shaker with ice. Shake, then strain into chilled cocktail glass.



Trinitario Mint Julep

- 30ml ANGOSTURA® 7 Year-Old Rum
- 15ml simple syrup
- 60ml passion fruit puree
- 7.5ml ANGOSTURA® cocoa bitters
- 6 dashes ANGOSTURA® orange bitters

Garnish: dark chocolate, maraschino cherry

Glass: Collins or bamboo mug

Method: combine all ingredients in a Collins glass. Add crushed ice, mix ingredients together with a swizzle stick and top up with crushed ice. Top with a maraschino cherry and shavings of dark chocolate.

Café Trinidad

- 60ml espresso coffee
- 22.5ml demerara syrup
- heavy cream (slightly whipped)
- 2 dashes ANGOSTURA® orange bitters
- 6 dashes ANGOSTURA® cocoa bitters

Garnish: nutmeg dust, edible flower

Glass: flute

Method: add all the ingredients except the heavy cream into cocktail shaker. Shake with ice, then strain into chilled flute glass. Float cream on top.



Nut Ah Colada

- 90ml fresh pineapple juice
- 1 bar spoon peanut butter
- 30ml coconut cream
- 30ml full cream milk
- 6 dashes ANGOSTURA® cocoa bitters

Garnish: edible flower, citrus twist

Glass: highball

Method: Add 6 dashes of ANGOSTURA® cocoa bitters with all other ingredients to cocktail shaker, add ice, then shake well. Double strain into highball glass filled with cracked ice. Garnish with an edible flower and a citrus twist.



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Enjoy responsibly

