






INTRODUCING
ANGOSTURA[®]
 cocoa
 bitters

Crafted with Trinitario cocoa beans to bring rich, bold flavors to any cocktail.

New ANGOSTURA[®] cocoa bitters pairs Trinidad and Tobago's finest locally harvested cocoa with 200 years of unparalleled bitters expertise from THE HOUSE OF ANGOSTURA[®]. It's our most decadent, indulgent flavor yet.

Why we're the modern cocktail's new best friend:

-  Provides bold flavor with notes of rich, bitter chocolate, nutty caramel and aromatic botanicals
-  Pairs perfectly with aged spirits like sweet vermouth, brandy, cognac or tequila
-  ANGOSTURA[®] is the #1 bitters brand with 85% \$ share of the category¹
-  ANGOSTURA[®] bitters \$ sales are growing +34.5% v YAG¹
-  Customers stocking multiple ANGOSTURA flavors have results +52% better than customers with only one flavor¹

¹SOURCE: Nielsen xAOC L52 Wks ending 5/30/20



Order now.

Contact your distributor for details.

| Size | Pack | Cube (ft) | Case Weight | Case Dimensions | Pallet (TixHi) | UPC |
|------|------|-----------|-------------|-----------------|----------------|--------------|
| 4 oz | 12 | 0.225 | 7.75 lb | 8.7 x 6.5 x 6.9 | 32 x 10 | 075496332867 |