



Red Citrus Bitter Liqueur

We don't keep a secret about the ingredients of our Red Citrus Bitter: various citrus distillates, mainly lemon and oranges from Sóller, as well as gentian root for the refreshing bitterness. The color comes from the natural food coloring carmine, obtained from cochineal. Campari used to use this dye, but almost 20 years ago switched to artificial dyes.

There is no liquor that tastes better on warm summer evenings than our Red Citrus Bitter. We recommend the RCB & Tonic, a long and wonderful drink to savor slowly. Freshly squeezed orange juice with a dash of Red Citrus Bitter is great, aka Garibaldi. A few drops of Red Citrus Bitter give more depth and a beautiful pink color to a Gin & Tonic. And last but not least, it is an indispensable ingredient in Negronis (and Porronis): the citrus touches fit perfectly here.

Recommended bottle price: €27.90. Barcode: 8437012902145
Bottle: 7.5x7.5x22.5cm - 0.96kg / Box: 6 bottles - 5.8kg - 23x25x17cm.



0.5l 29% Vol.

Nutritional information per 100ml: Alcohol 23.2g, Fat 0g, Saturated 0g, Carbohydrates 15g of which, Sugar 15g, Protein 0g, Salt 0g.

100ml: E=222 kcal/929 kJ

Ingredients: water, alcohol distilled from oranges and lemons, sugar, gentian root and cochineal.