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## LIQUEURS - INTERNATIONAL

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*Editor's note:* The dramatic, perhaps even seismic, resurgence in cocktails over the last decade has put the spotlight once again on high-end and super-premium hand-crafted liqueurs, the sweet, fruity, spicy or pungent distillates that in some cases have been around for centuries. Liqueurs appear in thousands of cocktail recipes, old and new and are considered indispensable ingredients to bartenders.



**Bitter Truth Apricot Liqueur**  
(Germany; Vision Wine & Spirits LLC, Secaucus, NJ)  
22% abv, \$32.

18-carat gold color; flawless clarity. Apricot fragrance is expansive, expressive in the first nosings after the pour; the “juicy” factor grows with added air contact, making the secondary sniffs more pleasing than the initial nosings. The entry owns all the correct apricot credentials as the taste profile goes sweet/sour, tangy, ripe; to my surprise, midpalate goes a little flat as the apricot flavor turns more sour than sweet or ripe, but overall the effect is still positive, acidic, astringent. After-taste highlights the astringency, which is why the finish is so clean.

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★★★/Recommended

