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The invention refers to the alcoholic beverage industry, namely to a composition of liqueur bitters.

The composition, according to the invention, comprises hydroalcoholic tincture № 1 of the first and second overflow, obtained from brandy mint (leaves and tops of stems), St. John's wort (leaves and tops of blooming stems), common marjoram (tops of blooming stems), thyme (tops of blooming stems), blackberry (leaves and tops of stems), common wormwood (leaves and tops of stems), common balm (leaves and tops of stems), aromatic wormwood (leaves and tops of stems), sage (leaves and tops of stems), linden tree (flowers), elecampane (root) and ginger (root); hydroalcoholic tincture № 2 of the first and second overflow, obtained from coriander, cinnamon, cloves, bitter orange, orange and mandarin peels; fruit drinks from dried hips, haws, red rowan-berries; fruit drinks from fresh apricots, cherries, strawberries, sour cherries, cornelian cherries, grapes; caramel, ethyl alcohol, sugar syrup, highly-purified rectified ethyl alcohol and softened water.

Claims: 1