

UNDERBERG

Green Flag Spirits:

“Underberg bitters are usually a good sign that a bar values quality while still keeping things lighthearted. They don’t signal a massive spirits collection or an exclusive atmosphere — more often, they suggest a touch of grit and a laid-back, unpretentious vibe.” -Vinepair

‘The German Digestif We Can’t Live Without’ - HuffPost

Year Founded: 1846

Region: Rheinberg, Germany

Founders/Distillers:
Hubert Underberg

Fun Fact: The original Rheinberg herbal digestif in which five generations of the Underberg family have manufactured in Rheinberg, according to the secret SEMPER IDEM procedure.

-Sustainable-

The finest selection of aromatic herbs from 43 countries is subjected to comprehensive receiving inspections. In addition to visual and sensory control, these herbs are tested in certified labs, applying more than 250 individual criteria. After having passed this test, they are treated in accordance with the secret “SEMPER IDEM” procedure developed by the

Underberg family. This is followed by several month-long maturation periods in casks made of Slovenian oak. Finally, the Rheinberg herbal digestive is filled into our typical single-portion bottle with its unique straw-colored paper-wrapper. The Rheinberg herbal digestive is a very special after-dinner drink, and is served in more than 100 countries, as a crowning finale to gourmet meals or hearty snacks. Underberg provides the herbal kick after any main course. Simply pouring it into a glass will activate your senses. A brilliant shade of amber. You’ll be able to discern herbal scents, spices and a bit of Christmas. Now take a small sip and be aware of the full taste of herbs that begin to unfold with a slightly sweet note, at the tip of your tongue.

