

BY THE DUTCH BATAVIA ARRACK

Batavia Arrack is a distillate based on sugarcane molasses and red rice, produced exclusively on the island of Java, Indonesia. It is comprised of a specific range of pot still distillates originating from the East Indies, adopted from ancient Chinese pot still methodologies.

TECHNICAL INFORMATION

- › Sugarcane molasses & red rice
- › Aged in oak up to 8 years
- › Origin: Java
- › Blended: Netherlands
- › 750 ml, 48% alc/vol

TASTING NOTES

- › "The bouquet is, to me at least, kind of halfway between rum, agricole and bison grass-glabored vodka. Entry is dry and slightly bitter then it goes dense and earthy, vegetal, herbal and peppery ... midpalate is bone dry, acidic, woody, bark-like, peppery, sappy, and clean. Finished very long, deeply herbal nut not floral or fruity; more earthy and mossy/ mushroom-like."

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★★★★

COCKTAIL

HEMINGWAY IN EUROPE

- 1 ½ oz By the Dutch Batavia Arrack
- ¼ oz Vergano Maraschino
- ¾ oz grapefruit syrup (1 grapefruit, plus 1 cup of sugar)
- ¾ oz fresh lime juice

Shake all ingredients and strain into a chilled martini glass. Garnish with a small lime wheel and a cherry.

"Took a sip of By the Dutch Batavia Arrack. Thought of procreation, bare-knuckle boxing, wildfire, pirates, swamps, jerk meat. OK, it's legit."

— David Wondrich

