

# BY THE DUTCH OLD GENEVER

Historical references of Genever date back to the 13th century, while a tale as old as time references the invention of Genever by a doctor in the 16th century for medicinal use. The myth is debunked by the birth date of the doctor residing in the 17th century. Nevertheless, the tale resides as the known reference point for the birth of Genever.

By the Dutch Old Genever is distilled per the early methodology of Genever distillation, using malted barley, rye, and corn. The stills used are that of the early 1900's to preserve the taste of historical Genever.

## OLD GENEVER

- › Original style of Genever production
- › Distilled with malted barley, rye, corn
- › Must contain 'at least' 15% malt wine, but no more than 20g/L of sugar
  - » Often matured in oak, not required
  - » Usually contains 51% to 70% malt wine
  - » Up to 20 g/L of sugar
- › By law must be a pale, caramel color

## TECHNICAL INFORMATION

- › 1942 Recipe
- › Unaged
- › 17% malt wine
- › 2.3 g/L sugar
- › Schiedam, Netherlands (Holland)
- › 750 ml, 38% alc/vol

## TASTING NOTES

- › Nuanced, spicy, slightly malty flavor with notes of juniper, anise, bitter orange, cloves, cinnamon and cumin

## SERVING SUGGESTIONS

- › Serve straight, on the rocks, or paired with a beer, ginger ale or Coke

## COCKTAILS

### DUTCH NEGRONI

- 1 ½ oz By the Dutch Old Genever
- 1 oz Drapò Rosso Vermouth
- 1 oz Tuvè Bitter

Add ingredients to mixing glass filled with ice. Stir, and strain into a chilled rocks glass filled with fresh ice. Garnish with orange half-wheel or large orange twist.

