

BY THE DUTCH ADVOCAAT

Zonneveld Beverage Company

SILVER, BEST IN CATEGORY *American Distilling Institute 2019*

BRAND OVERVIEW

By the Dutch began in 2015 to tell a story of tradition and craftsmanship to the world with reintroducing traditional Dutch distillates.

The Netherlands historically plays a leading role in the world of fine spirits. The Dutch were the first to master the art of distillation from agricultural products, as well as the first to spread their technology internationally.

The By the Dutch portfolio has taken influence from the former routes of the VOC & WIC to create their portfolio. Education, transparency, and craftsmanship are of paramount importance at By the Dutch.

There are many tales of how "advocaat" came to be. One belief dates back to Dutch colonial times when they were treated to a Brazilian drink with avocado ("advocaat") pulp, cane sugar, and rum. The Dutch substituted egg yolk for the exotic fruit. There is also reference to a similar drink in 17th century Dutch texts about sailors in the Caribbean Islands.





Others place advocaat's origins as the Dutch word for "lawyer." An advocatenborrel is Dutch for "lawyer's drink" where "borrel" is Dutch for a small alcoholic beverage consumed slowly during a social gathering. Named as a good lubricant for the throat, this drink is considered especially useful for a lawyer who must speak in public.

HOLLAND'S BEST KEPT SECRET

We have the ambition to tell the world the story of mastery and craftsmanship behind the spirits of the Dutch heritage.

PRODUCT OVERVIEW -



TASTING NOTES

 Rich and creamy with a texture and flavor reminiscent of custard or a light eggnog



SERVING RECOMMENDATIONS

Advocaat is versatile for a wide range of cocktails and desserts

CLASSIC SNOWBALL

3 ½ oz Lemon Soda ¾ oz Fresh Lime Juice 2 oz By the Dutch Advocaat Lime Zest Twist

Pour the lemon soda and lime juice into an ice-filled Collins glass

Top with By the Dutch Advocaat

Lightly stir to integrate while retaining the lemon soda's carbonation



PRODUCTION PROCESS

Each batch goes through a quality control process prior to bottling.

Eggs + 14% Brandy Brandy + Sugar + Madagascar Vanilla



Rested until it reaches the intended viscosity



Custard in a Glass



20% ALC/VOL 750ml BOTTLE



ORIGIN











FULL PRODUCT LINE

