

BY THE DUTCH WHITE BATAVIA ARRACK RUM

Zonneveld Beverage Company

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.

WHAT IS BATAVIA ARRACK?

In 1619, the Dutch founded a permanent colony in Java, at Jakarta, which they renamed "Batavia."

The Dutch financed a Chinese-manned sugar industry. Cane grew beautifully in Java, but the natives had no interest in pressing out and crystallizing the juice. Distillation is carried out using very traditional pot stills, adopting ancient Chinese distillers' methods.

The fermentation process includes the addition of wild yeast, which grows on a local red rice. This sets it apart from rum, although the base material is still 100% sugarcane molasses.

THE RUM OF INDONESIA

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 PROVIDED BY MATTHIAS SOBERON

- Nose of salty air through maritime grass and sugarcane fields
- Wisps of overripe banana with a touch of clove, vanilla
- Midpalate of ripe, exotic fruit esters
- A touch of allspice and herbs wrapped in soft caramel
- A finish of slight leathery, even woody impression

SERVING RECOMMENDATIONS

Authentically Funky,

White Batavia Arrack

- Spice up a daiquiri
- Perfect in a jungle bird variation
- · Historically in 18th century punch recipes



750mL

BOTTLE





Blended to

48% alc/vol

Teakwood Matured

Batavia Arrack



ALC/VOL

ORIGIN





