

# BY THE DUTCH AGED 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.

# BY THE DUTCH

# 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



ISLAND OF JAVA

### TASTING NOTES

- Dry, slightly bitter
- Dense and earthy, vegetal, herbal and peppery
- Acidic, woodsy, bark-like, peppery, sappy and clean
- Long, deeply herbal, earthy, mossy/mushroom like finish

### SERVING RECOMMENDATIONS

Neat

CHINESE

POT STILLS

Double

Distillation

- In punches and confectionary
- Wonderfully showcased in cocktails

**TEAKWOOD** 

8 - 12

Months

SILVER, BEST IN CATEGORY

American Distilling Institute 2019

**GOLD, 92 POINTS, EXCEPTIONAL** Tastings.com 2018

**4.5 STARS** Difford's Guide 2017

**DISTILLERY OF THE YEAR** New York Int'l Spirits Competition 2016

**4 STARS HIGHLY RECOMMENDED** 

Spirit Journal 2016

GROWS ON LOCAL BERAS MERAH RED RICE



PRODUCTION PROCESS

OPEN FERMENTATION IN

TEAKWOOD VATS

Javanese Sugarcane

Molasses + Wild Yeast

Up to 8 Years

HIGH MINERAL

CONTENT

Javanese

Forest Water

Blended to 48% alc/vol

Beautifully Crafted, Enhanced Batavia Arrack

48% ALC/VOL

Unaged Batavia Arrack

Shipped to Amsterdamn

750mL BOTTLE

ORIGIN

