

BY THE DUTCH OLD GENEVER

COMPLEX NOSE OF SPICE, LIGHT MALTY
AROMAS WITH A HINT OF JUNIPER

ANISE AND CITRUS PEEL SPRITZ

ORANGE FLOWERS DUSTED WITH CINNAMON

NUANCED MALT WITH CLOVES, BITTER ORANGE
AND A TOUCH OF CUMIN

SATISFYING FINISH FULL OF FLAVOR WITH
LINGERING COOKED MALT



FLIP UP FOR COCKTAIL RECIPE!

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SUMMER PUNCH

INGREDIENTS

- 1 ½ oz By the Dutch Old Genever
- ½ oz Falernum
- ¼ oz Coconut liqueur
- ½ oz Lime juice
- Soda water
- Lime wheel

DIRECTIONS

*Fill a tall glass with crushed ice
Combine all ingredients and swizzle until
glass is frosted
Add lime wheel for garnish*



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