



VAN WEES CRÈME DE KANEEL

£39.60

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Established in 1782, 'A.van Wees distillery de Ooievaar' claims to be the last authentic distillery left in Amsterdam, producing a range of Old Dutch genevers, bitters and liqueurs. Their products are creative compositions made from pure, natural raw materials. The key to Van Wees recipes are the combinations of fruits, flowers, plants, roots and seeds, and the use and knowledge, which has been passed down through generations.

The production techniques and ingredients are second to none, including seven different types of malt-wine which are used in their genevers. Van Wees are probably the only company in the world to commercially distil rose petals, an incredibly time consuming process, but resulting in an exceptionally fine rose liqueur.

Today Fenny Van Wees runs the business with a small loyal crew, preserving a once worldwide famous Dutch cultural inheritance for quality and authenticity in distillation.

Beautiful cinnamon from Sri Lanka is distilled and macerated in order to make this delicate cinnamon liqueur. Rum brandenwijn and various types of honey and sugar force the cinnamon to enlarge its taste.

Tasting Notes: Like a cinnamon cream ball, it has a beautifully velvety palate, round with flavours of cinnamon. 100% natural

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