



VAN WEES ORANJE BITTER

£30.00

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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.

Tasting Notes: Slightly bitter taste of the white of the peel of Curacao and Pommeranz-apples. Oranje bitter is a drink developed in the 17th century in order to celebrate festivities of the Dutch monarchy. It's distilled with several types of oranges.

In the 17th century it used to be sweet (liquor), in the 18th and 20th century it was made without any sugar. Nowadays people tend to prefer sweet so 10% sugar is added.

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