

# Aged Genever

Five & 20 Spirits and Brewing, Westfield, NY

Batch Number: 1

Appellation/Farms: Western NY

Alcohol: 80 proof, 40% abv

Grain Bill: 100% NY Barley Malt

Aging: Approximately 13 months in New, Charred American Oak barrels

**Distilling Notes:** This spirit is produced in the tradition of Oude (aka Old Style, because it uses a malt spirit base instead of neutral grain spirit) Genever, which is a spirit hailing from the area of Belgium and the Netherlands. The name Genever (or jenever) refers to the use of juniper berries to flavor the spirit. Genever is the predecessor to what became Holland or Dutch gin. Our take on this traditional spirit is flavored with juniper, coriander, orange peel and ginger which has been aged in charred whiskey barrels. The barrel aging lends caramel and vanilla character that enhance the citrus and spice aromas. This popular spirit during the 16<sup>th</sup> century would have been one enjoyed by our beloved Beethoven. It can be used in many traditional whiskey cocktails but has a distinctly different character because of the herbal spiciness.



**Suggested Cocktail Recipe:** Belgian Mule

2 oz Aged Genever  
4 oz ginger beer (non-alcoholic)  
½ lime

Squeeze lime into a Collins glass and toss in the half lime. Add ice, Genever and ginger beer. Stir and serve with a lime wedge garnish.