



PRODUCER PROFILE

Owned by: Saskia and Chantoine
Boomsma
Distiller: Jan Kroese
Year founded: 1883
Region: Holland
Country: Netherlands

Boomsma Cloosterbitter NV

DISTILLERY DESCRIPTION

Unlike most other distilleries, Boomsma continues to be an independent family owned business. The fifth generation is now at the helm, thereby ensuring old traditions are cherished and new ambitions fulfilled.

A charming museum sits in the city center of Leeuwarden also houses an inviting tasting room that everyone is welcome to visit. The first bottle of Boomsma was produced almost 125 years ago and this distinctive portfolio of Dutch genever and bitters continues to grow in popularity both in its homeland and abroad.

TASTING NOTES

Surprising green fresh herbal bitter with notes of Mint, Clover leaf and Anise.

RECOMMENDED APPLICATIONS

Cloosterbitter tastes delicious chilled on the rocks, in a mixed drink or in cocktails.

TECHNICAL DATA

Spirit Name Meaning:

Cloosterbitter is based on a 15th century recipe of the Monastery Clearkamp where the Monks embraced the medicinal properties of this bitter. This drink was rediscovered by third generation Anton Boomsma and updated by fifth generation Saskia Boomsma. The basic idea for re-creating Cloosterbitter are the herbs and plants found in the Frisian meadows during the month of May.

ABV:

40 %

Alcohol:

80 proof

Botanicals/aromatics used:

Gentian root, juniper berry, clover leaf, melissa, mint, dandelion, anise, fennel, blessed thistle and more.

UPC:

8 55218 005046 4

Production size:

6 bottles per case

PRODUCTION PROCESS

Fermentation:

For our Cloosterbitter we only select 100% natural herbs. 17 different herbs are used to get the unique taste and color of our herbal bitter.

Distillation:

Essential for the quality of a good herbal bitter is the crop selection of the different herbs, as they give the distinctive character to the drink. After the harvest the herbs are all separately macerated in alcohol until they have given their specific characteristics to the alcohol. Then we carefully blend the different tinctures together according to the family secret recipe, so each herb can give its distinctive character to the drink. Together the different herbs create a perfect harmony and this unique drink.

Blending:

A special selected solution of herbs and colours will be added to the mixture of water, alcohol and sugar till 40% alcohol per volume.

Bottling:

Filtering of the product through 1 micron filter. Rinsing, bottling, and capping of new stoneware crocks under hygienic conditions, using high speed automatic

Sizes Available:

bottling.
750ml

A W A R D S

2016 Wine Enthusiast 89 Score

2015 Modern Distillery Age

2015 Shanken News Daily