



## VAN WEES CHOCOLA LIKEUR

SKU: LIVWCH

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:** Amsterdam used to be the most important harbour for cacao beans. This liqueur uses the best chocolate from several different countries. Pure chocolate, delicate and refined.

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