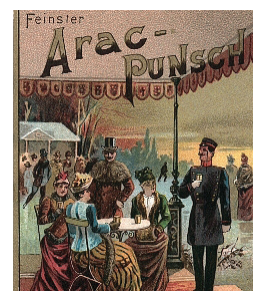


From the late 17th to 19th century, in an age when “Punch” was a celebration of all things then exotic—citrus, sugar, and spice—no Punch was without a true Batavia Arrack. Made from sugar cane and fermented red rice, and bottled at elevated proof without aging, Batavia Arrack van Oosten combines smoky fruitiness with a vegetal funk that soaks up tea, lemon, and sugar in the punch bowl. Beyond these uses, Batavia Arrack is also today found in boutique European chocolates and cocktails at Bali resorts and bars across the USA.



SUGARCANE
SPIRIT
Indonesia
50% Alc/Vol

750 ml | 9024153100432

12 x 750 | 9024153100402

Highlights:

- ✦ The spirit that made “Punch” famous in the late 17th-19th century
- ✦ Made from sugar cane and fermented red rice
- ✦ Combines smoky fruitiness with a vegetal funk
- ✦ Use in a classic punch with tea, lemon and sugar
- ✦ Find recipes and more history in David Wondrich’s “Punch”
- ✦ Adds depth to cocktails; pair with sweeter fortified wines



“Punch,” the book by David Wondrich about all things served from a bowl, tells the story of Batavia Arrack in London and gives several recipes for its use in classic punches. More generally, Batavia Arrack adds depth to anything it touches, whether in small amounts in combination with sweeter fortified wines (such as Byrrh or oloroso sherry), or as the base of a long drink with ginger beer or tonic. Try Batavia Arrack, tonic and a touch of G  n  py for an exotic, herbal refresher.

Haus Alpenz’s suite of sugarcane distillates (Scarlet Ibis, Smith & Cross, and Batavia-Arrack van Oosten) represents a unique approach to the world of rum. All of these spirits represent the most flavorful distillates we can find from traditional rum-producing countries (Trinidad, Jamaica and Indonesia, respectively). They are all bottled at modest age (if aged at all) and elevated proof, are unchillfiltered, and have no added sugar. These principles lead to rums that are both expressive and versatile. Additionally, rum is the basis of exotically flavored liqueurs, such as allspice dram, falernum and Swedish punch, that are essential to tropical and tiki drinks as well as a variety of classic cocktails.



The Privateer

The Privateer

Shake with ice:

1.5 oz Batavia Arrack van Oosten
1 oz John D. Taylor’s Velvet Falernum
0.75 oz Smith & Cross Traditional Jamaica Rum
0.5 oz Byrrh Grand Quinquina
0.75 oz lemon juice
3 dashes Angostura Bitters

Strain into a double rocks glass filled with crushed ice. Garnish with fruit and mint sprig.

Airmail

Shake with ice:

1 oz Batavia Arrack van Oosten
0.5 oz demerara syrup (2:1)
0.75 oz lime juice

Strain into a coupe.
Top with 2 oz sparkling wine.
Garnish with lime wheel.

Japanese Punch

Combine in a warm mug:

1 sugar cube, to taste
0.5 oz lime juice
0.75 oz Batavia Arrack van Oosten
0.75 oz brandy
3 oz hot tea

Stir.

South Seas Swizzle

Swizzle in a collins glass half-filled with ice:
2 oz Batavia Arrack van Oosten
0.5 oz lime juice
0.5 oz green tea syrup (2:1)
1 dash Regan’s Orange Bitters

Fill with ice.
Garnish with mint sprig.
Garnish with ground nutmeg.