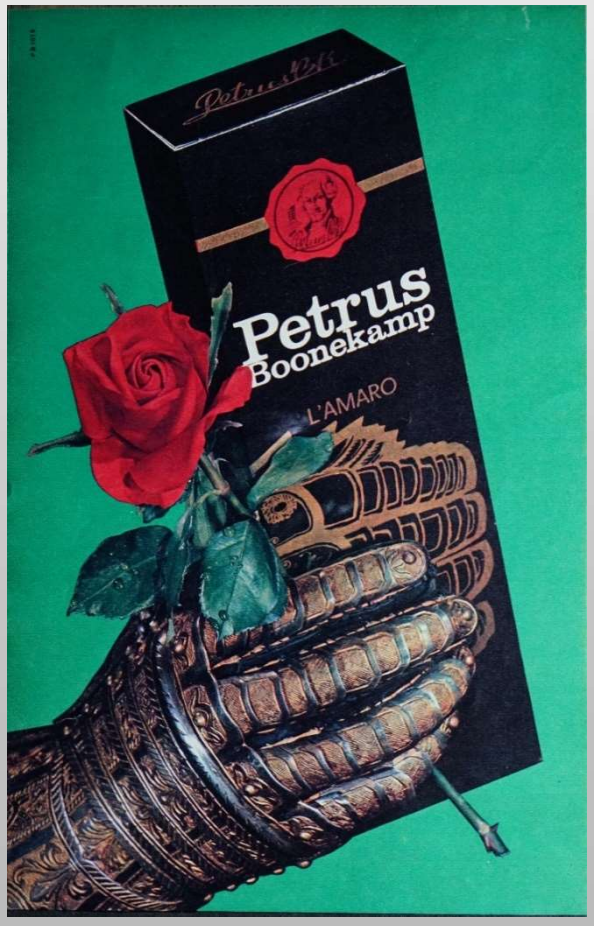
PETRUS BOONEKAMP



Thursday, February 9, 2023

BLOOD BITTER

Thursday, February 9, 2023

PETRUS BOONEKAMP

CALABRIA ITALY

DUTCH RED APERITIF

PETRUS BLOOD BITTER – DUTCH RED APERITIF DESCRIPTION

In the pages of an ancient handbook, rich in formulas and secret recipes of Petrus Boonekamp, handed down from generation to generation, the aromatic and persuasive taste of a red bitter lives again. A special formula, whose story begins in Holland (Leidshendam) at the end of the 1700's, in a small store, in the center of one of the canals crossroads for international trade by sea. It is there that spices unknown in Europe arrive every day from all over the world, ready to be selected by the most skilled distillers and liquor traders of all times.

During one of his many tests, Petrus Boonekamp, while trying to create a new alcoholic beverage to be drunk before meals, realized what would have become "the aperitif in Dutch style". A passion colored bitter, in which, selected natural herbs capable of stimulating appetite are mixed with bitter orange coming from Dutch colonies (Curacao) and with the intense taste of fine citrus fruits, strictly Italian. Luck and skill wanted the bitter, conceived to reveal its main ingredient, orange, already in its aspect, because of the presence of cochineal among the ingredients, to have an intense and warm colour, similar to blood. "A bitter blood", as Boonekamp defined it, certainly among the first products of the category of Aperitif (liqueurs). Thanks to the meticulous research of the liquor makers "descendants", this extraordinary discovery has survived to three centuries of history and lives again in Blood Bitter. An alcoholic spirit capable of pleasing everyone, in which, like an essence, all the ardor, experience and innovation of its creator converge. It is made from the infusion and distillation of about 30 herbs and spices from around the world.

COLOUR = Carmine red colour, dark red blood like hue.

AROMA = Intense and pleasant bitter orange fragrance, herbaceous fullness and light floral notes, rose and clove.

TASTE = Dry and strongly bitter, intense citrus aroma, oranges with a sweet and bitter taste, spicy, herbaceous, woody and earthy aromas referable to rhubarb and galangal.

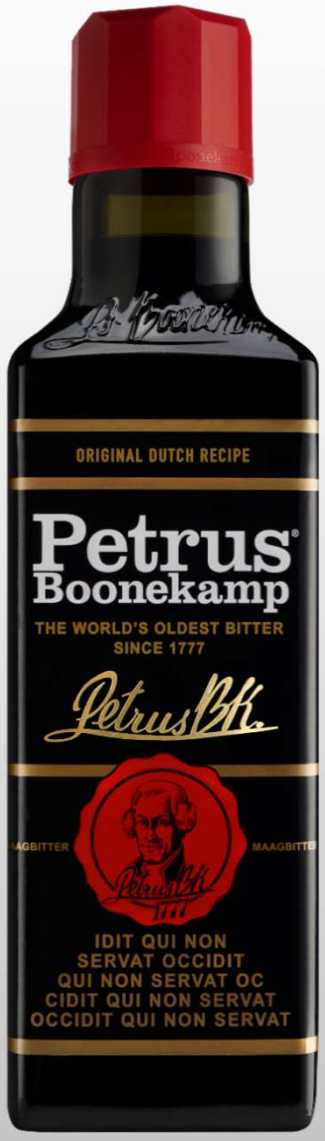
FINISH = Long full and pleasantly bitter.

Blood Bitter 30.0% Alc

PETRUS BOONEKAMP

CALABRIA ITALY

ORIGINAL DUTCH RECIPE



PETRUS BOONEKAMP – THE WORLD'S OLDEST BITTER SINCE 1777
DESCRIPTION

The history of the bitter Petrus goes back two centuries, in the Netherlands. It was the Dutch Company of the East Indies that opened the course far away exotic countries. The Dutch ships, that in the 1600s were the most powerful fleet in Europe, imported herbs and spices virtually unknown to Europeans. Those medicinal herbs, with penetrating scents and ancient virtues, and those spices, always used to prepare healthy infusions, allowed Mr. Petrus Boonekamp to create in 1777, in a small workshop of Leidschendam, the bitter that bears his name. And even today the term Boonekamp, in much of West- Central Europe is synonymous of digestive bitter. Many herbs enter the composition of the bitter Petrus. Among others, Galanga (Alpina Officinarum). Galanga is a perennial herb native of China and India. The parts of the plant used are the rhizomes extracted from the soil in autumn, washed and dried. It is widely used in pharmacies as aromatic eupeptic and carminative. Its smell is pleasant and its taste bitter-spicy type. Petrus has an intense and bright mahogany color, it reveals herbaceous and floral aromas, with hints of withered rose, cherry in spirit and cocoa bean. The taste is decidedly bitter, balanced and soft, in a context of great structure and balance that make it pleasantly persistent. It ends on bitter returns of gentian and rhubarb, with a slight sprint of ginger.

COLOUR = Clear and bright liquid of dark mahogany colour.
AROMA = Intense aroma with herbaceous and floral notes and hints attributable to dried rose, cherry in alcohol and cocoa bean.
TASTE = Definitely bitter taste, with accentuated spicy and balsamic nuances, in a context of great structure and balance that make it pleasantly persistent.
FINISH = Long and fragrant characteristic sensation.

Gold Medal Excellence Spirits Award – Roma Bar Show
Gold Medal Paris 1888
Gold Medal Liverpool 1886
Gold Medal Antwerp 1885
Gold Medal Amsterdam 1883
Gold Medal Antwerp 1883
First Class Medal Adelaide 1887
First Prize Gent 1913
Big Award Brussels 1910
Big Award Milan 1906

Petrus Boonekamp 45.0% Alc