

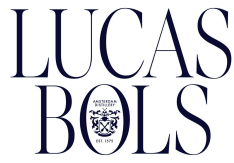
Monique ten Kortenaar
**Master Distiller & Distillery Manager at The Lucas Bols Distillery/
(Amsterdam)**



Monique ten Kortenaar is a highly experienced Master Distiller and Distillery Manager, currently leading operations at the renowned Lucas Bols Distillery in Amsterdam. With nearly three decades of expertise, Monique is a recognized leader in distillery production and management, quality assurance, sensory science, and product development, particularly in the realm of beverages.

Outside of her professional role, Monique serves as an ambassador for The Netherlands at The Scotch Malt Whisky Society (BeNeLux) and is the founder and creator of OTENBA, a unique spirit blending the best of gin and genever—"a sorta gin, a kinda genever." She also helps out as a volunteer at Maltstock, a globally recognized whisky community event, and is a guest lecturer at the International Whisky School in The Netherlands.

Monique's industry knowledge is underpinned by a broad academic background in food and beverage technology, chemical laboratory techniques, sensory science, brewing technology, and distilling. Monique is also a certified Whisky



Ambassador, with added (extensive) experience in both the chemical and sensory aspects of distillation.

Monique blends her technical expertise and creativity with a strong commitment to sharing her knowledge and inspiring others in the spirits industry. Drawing inspiration from her grandfather, a perfumer, Monique developed an early passion for the chemical composition of flavors and the role of botanicals in both perfumery and spirits. This unique background allows her to approach distillation and blending with a fresh, innovative perspective.

Monique continues to leave an indelible mark on the world of spirits, committed to advancing the craft and educating the next generation of distillers (and bartenders).