



MAPLE BRIX (SMALL BATCH VERJUS) SPEC SHEET

MINUS8
VINEGAR & VERJUS



Sour and fruity pure premium Minus 8 grape musts are blended with the best Québec maple syrup.

Several varieties of premium Minus 8 grapes are hand-picked while they are sour, and at several more intervals during the growing season when the taste of the natural grape juices develops in flavour and sweetness.

The best tasting (in our opinion) pure maple syrup from Québec was made for us, to use for Maple 8 Vinegar, and here for Maple Brix. The maple syrup is blended with the Minus 8 grape juice to make Maple Brix. It does not contain any vinegar (acetic acid). Refrigerate Maple Brix after opening. Keep in mind that while the quality for our verjus is always high, they are small batch agricultural products subject to slight variations due to the changing character of the vintage each year.

Tasting Notes:

Appearance: Deep bright golden amber colour

Density: Moderate viscosity

Aromas: Slightly reserved and elegant on the nose, with enticing aromas of maple syrup, green mango, white peach, honey and notes of green coffee bean, mulberry and fresh herb (marjoram?).

Palate: Wow! While the nose pulls you in with its reserved aromas, the palate positively explodes like a super sour candy. Initially sweet, with flavours of maple syrup, burnt sugar and maple candy; then shows a palate bracing edge of tangy acidity and notes of zingy citrus, green fruit and tart fresh sorrel.

As is the case with all of our hand-crafted line of verjus, this is an absolute treat and the perfect palate refresher when served lightly chilled. We leave up to the Chefs to figure out where to use this in the kitchen; however, we are told that it makes a great base for a sorbet, as an ingredient to finish sauces, or as a deglazing liquid.

Ingredients:

Grape Must, Maple Syrup, Refrigerate After Opening

Optimal Storage 12°C/55°F, 45% Humidity

Product of Canada



Chef Alec Boehmer



mixology



Chef Alyn Williams

