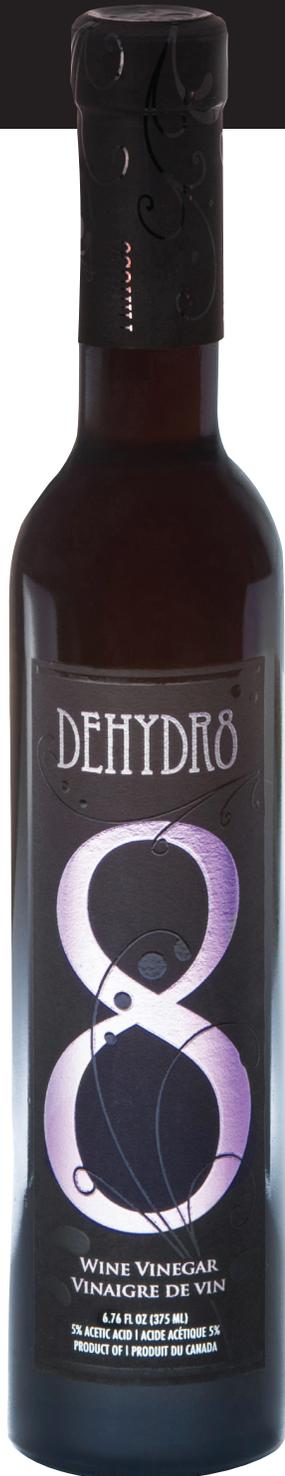




## DEHYDR8 RIESLING VINEGAR SPEC SHEET

**MINUS8**  
VINEGAR & VERJUS



Made from the sweet raisins of hand-picked and air-dried Riesling grapes. We grow our Riesling, and then hand-pick and air-dry the grapes for months, until they dehydrate and become raisins. Then the raisins are pressed for the small drops of delicious juice they contain. Dessert wine is made in the style of vin de curé, and then vinegar is made traditionally with our own starter batch of mother. The finished Riesling vinegar is French oak and bottle aged several years.

### Tasting Notes:

**Appearance:** Medium to deep amber colour, looking quite thick and rich

**Density:** Medium to thick and rich

**Aromas:** Multi-faceted with underlying notes of sherry (olorosso), toasted nut, caramel, light spice, vanilla, peanut crumble, white chocolate, vanilla pudding, notes of old Armagnac and spicy rye whiskey

**Palate:** Sweet and tangy, rich and dense, with tangy well-balanced acidity, flavours of dried fruit, vanilla, pineapple and notes of olorosso sherry; this all leads to a long, sweet piquant finish

**Uses:** as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing and vinaigrettes. Excellent with fruits, nuts and cheeses. Mixologists use the sweet and sour complex palate to enliven cocktails.

### Ingredients:

Wine Vinegar

Acetic Acid 5%

Optimal Storage 12°C/55°F

45% Humidity

Product of Canada

