



## IP8 BEER VINEGAR SPEC SHEET

**MINUS8**  
VINEGAR & VERJUS



Beer Vinegar with aromatic hops and Minus 8 icewine grape juice. IP8 Vinegar begins with beer made in the style of IPA (India Pale Ale). It is made in small batches for maximum fresh hoppiness.

### Tasting Notes:

**Appearance:** Moderately deep golden amber colour

**Density:** Viscous and rich

**Aromas:** A very complex, multifaceted vinegar that evolves with time. Initially slightly earthy and resinous on the nose, with roasted malt and (light roast) coffee bean notes; then the aromas develop with additions of candied apple, buckwheat/wild-flower honey, pine and spicy/hoppy notes; afterwards the nose becomes additionally layered with exotic aromas of jasmine, light citrus rind (orange and grapefruit) and both cooked and tropical fruit notes.

**Palate:** Richly sweet and balanced with zingy acidity, exhibits a palate as expansive as the aromas; first there are intense flavours of roasted barley, brown sugar and sweet caramel; overripe golden pineapple, sweet grapefruit, biscuit and toasted pine nuts and resin follow; finish is lingering and complex with jasmine tea, melon, orange/lemon peel, and light soya sauce/miso paste notes.

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

### Ingredients:

Beer Vinegar, Grape Must

Acetic Acid 5%

Optimal Storage 12°C/55°F

45% Humidity

Product of Canada



chefmichaelbolan



Chef Karlo Evaristo



Chef Melissa King

