



MINUS8 VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997. Icewine is made by picking grapes that are naturally frozen on the vine and pressing them while they are still frozen. The yield is very limited but the juice is rich, naturally sweet and full of flavour.

Uses: Minus 8 as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing, dressings & vinaigrettes. Excellent with fruits, chocolate and cheeses, and is a versatile component for pastry applications. Mixologists use the intense, complex palate to invigorate cocktails.

Tasting Notes:

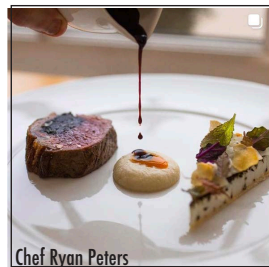
Appearance: Deep dark amber colour

Density: Quite thick, concentrated and viscous; it flows down the glass with a thick coating

Aromas: Very complex, quite aromatic, with a forward notes of ripe tropical fruit, apple butter, Asian spice, a combination of dried and baked/stewed fruit (a mixed bag), vanilla, sandalwood/cedar, cocoa powder and nuances of toasted nut, madeira and cream sherry.

Palate: Sweet, rich, concentrated flavours follow its aromatic profile, with additions of caramel, prune, plum, cooked sweet tree fruit; finish is amazingly long and persistent.

Ingredients: Wine Vinegar 5% Acetic Acid
Optimal Storage 12 ° C/55 ° F 45% Humidity
Product of Canada



Chef Ryan Peters



Chef Guillaume Chambon



Restaurant Story



Chef Dave Pigram London Kitchen Social

