



8BRIX RED VERJUS SPEC SHEET

MINUS8
VINEGAR & VERJUS



8 Brix Verjus RED: "ice" verjus, made with the juice of Minus 8 icewine grapes. Several varieties of premium wine grapes are hand-picked at intervals beginning in August (sourest) and ending usually in January at icewine harvest (sweetest). We pick grapes that are naturally frozen on the vine and press them while they are still frozen. There is no alcohol or acetic acid in verjus. The juices are blended by taste. 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: Medium pink/rosé

Density: Moderate viscosity

Aromas: Aromas of both dried and stewed red berry fruit (cherry and raspberry), cranberry jelly, cold raspberry tea, green fruit and lemon, with slightly earthy, herbal, leafy, floral/violet notes.

Palate: Medium sweet, sweet and sour and well-balanced with noticeable zingy, mouthwatering acidity on the palate. Exhibits flavours of spring cherry, cranberry, green plum, unsweetened berry compote and red sour candy with a dried red berry fruit character on the long tangy finish.

Uses: This is fun to drink when served lightly chilled; mixologist will find endless applications in Lo/No beverages as well as in cocktails. Also a great condiment and a wonderful addition to your cooking repertoire. This fabulous product is similar in taste to white wine, but a little sourer. We think it's a better replacement for a wine in cooking recipes. Wonderful for poaching, finishing seafood, in sauces, soups, dressings and marinades, with fruit, desserts, and preserves.

Ingredients:

- Grape Must
- Optimal Storage 12°C
- 45% Humidity
- Keep Refrigerated After Opening
- Product of Canada



Giorgio Bargiani



Chef Matthew Zappoli



restaurantlarive



ronald_van_roon