



8BRIX WHITE VERJUS SPEC SHEET

MINUS8
VINEGAR & VERJUS



8 Brix White Verjus: Our “ice” verjus is a seasonal product made with the juice of Minus 8 icewine grapes. Several varieties of premium wine grapes are hand-picked at five 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.

Tasting Notes:

Appearance: Ranges in colour from yellow, to deep orange, to amber to rose (depending on the batch)

Density: Moderate viscosity

Aromas: Green grassy, sauvignon blanc, dried chokecherry, apricot

Palate: Medium sweet, herbaceous, sweet and sour, well-balanced with noticeable - zingy, tangy, mouthwatering acidity and notes of sour candy on the long 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



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karlovaristo



Ago Perrone



vttegnellimixer



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