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ALTO CHARDONNAY VINEGAR

Agridulce 'Bitter Sweet' Style

Alto: from Latin – Altus: high

- Origin:** Crookwell, Great Dividing Range, NSW Australia.
- Variety:** 100% Australian grown Chardonnay.
- Organoleptic Profile:** This golden straw-coloured, full-bodied, bitter-sweet Spanish style vinegar displays mellow spiced fruit aromas underpinned by tinges of toast and caramelised pears, leading to a structured, complex and long palate with a spicy final twist.
- Ingredients:** Chardonnay (White Wine) Vinegar
Contains preservative (220) < 100 ppm
Acidity 6%
- Pack Formats:** Retail: 20 x 100ml; 6 x 250ml (Glass)
Foodservice: 6 x 500ml (Glass); 5 litre (Plastic Container)

Product Description:

This traditional Spanish style chardonnay based finishing vinegar is crafted from premium chardonnay grapes from selected south-eastern Australian vineyards.

ALTO Chardonnay Vinegar is a versatile essential in your pantry and a natural companion to ALTO Extra Virgin Olive Oils. It makes a delicious vinaigrette dressing when mixed 1:3 parts with ALTO Lemon Oil. Use regularly in dressings, marinades, when deglazing white meats and poultry, and in a variety of dips and mayonnaise. Used sparingly it can add tang to marinated or baked peaches.

Uses:

ALTO Agridulce Chardonnay Vinegar adds complexity to:

- Marinades including Eschabeche – both fish and molluscs
- Dressings – Classic vinaigrette; warm grilled and roasted vegetables
- Dipping sauce – replace mirin in selected Asian recipes
- Emulsions – Mayonnaise, hollandaise, saffron aioli
- Braises – including sweet and sour rabbit – a Spanish classic
- Deglazing and reductions
- Preserving vegetables – capsicums, artichokes

AWARDS:

- Silver Medal** 2012 Sydney Royal Fine Food Show
Silver Medal 2009 Sydney Royal Fine Food Show

