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# ALTO MERLOT VINEGAR

*Agridulce 'Bitter Sweet' Style*

*Alto: from Latin – Altus: high*

- Origin:** Crookwell, Great Dividing Range, NSW Australia.
- Variety:** 100% Australian grown Merlot.
- Organoleptic Profile:** This garnet red, full-bodied, bitter-sweet Spanish style red wine vinegar displays rich red berry fruit aromas underpinned by tinges of toast and mulled pears, leading to a structured, complex and long palate with a spicy final twist.
- Ingredients:** Merlot (Red 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 merlot based finishing vinegar is crafted from premium merlot grapes from selected cool climate south-eastern Australian vineyards.

**ALTO Merlot Vinegar** is a versatile essential in your pantry and a natural companion to ALTO Extra Virgin Olive Oils. Use in dressings, marinades, when deglazing red meats or roasting duck and game, and in a variety of reductions and sauces. Used sparingly it can add tang to marinated strawberries.

## Uses:

**ALTO Agridulce Merlot Vinegar** adds complexity to:

- Roasted tomatoes, instead of balsamic
- Braised beef cheeks
- Deglazing – duck breasts, roast lamb and beef
- Sauces – with cherries for duck or venison, and red meat reduction
- Preserved vegetables – pickled onions
- Chutneys
- Poached red fruits

## AWARDS:

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

