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ALTO CHARDONNAY VINEGAR

Agridulce 'Bitter Sweet' Style

Origin:	South East Australia.
Variety:	100% Australian 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:	White Wine (Chardonnay) Vinegar, Sugar, Concentrated Grape Juice, Caramelised Sugar. Acidity 5%.
Allergens:	No allergens to be declared. Sulphites < 10 mg/L.
Country of Origin:	Made in Australia from at least 99% Australian ingredients.
Shelf Life:	3 years unopened from date of manufacture. Use within 6 months of opening. Best before shown as MM/YYYY.
Storage:	Store in a cool, dry, dark place between 10°C and 25°C. Avoid direct sunlight.
Pack Formats:	Retail: 20 x 100ml; 6 x 250ml (Glass), 6 x 500ml (Glass) Foodservice: 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; 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

