

ALTO OLIVES PTY LTD
335 TREVASKIS ROAD
KIALLA EAST VIC 3631
AUSTRALIA
E info@alto-olives.com.au
www.alto-olives.com.au
[instagram.com/altoolives](https://www.instagram.com/altoolives)
[facebook.com/AltoOlives](https://www.facebook.com/AltoOlives)



ALTO MERLOT VINEGAR

Agridulce 'Bitter Sweet' Style

Origin:	South East Australia.
Variety:	100% Australian 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), 6 x 500ml (Glass) Foodservice: 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

