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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:	Red Wine (Merlot) Vinegar, Sugar, Concentrated Grape Juice, Caramelised Sugar. Acidity 6%.
Allergens:	No allergens to be declared. Sulphites < 10 mg/L.
Country of Origin:	Made in Australia from at least 97% 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 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

