

# ARTISAN CIDER VINEGAR



ARTISAN VINEGAR  
COMPANY



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*Cornwall, U.K.*

## PROFILE

This vinegar is made from 100% whole cider apples from Cornwall. Artisan Vinegar Company takes the raw fruit, ferments it into a dry alcoholic cider, and then transforms that cider into vinegar using the same slow, natural process which they use to make their award-winning Artisan Malt Vinegar. Every drop is barrel-matured. Then it is drawn straight from the barrel – live, unfiltered, unpasteurized, unadulterated. They use absolutely no concentrates, extracts, flavorings, sulfites, colorings, or preservatives. Just tart fruity goodness! This vinegar is intensely fruity with a pleasant orchard aroma and a nice balance between sweet and acid. Try in dressings, marinades, or tonics! This vinegar contains “the mother.”

## TRADITION

In 2008, Mark Natrass, owner of Tremayne Food and Drink, along with his wife Leonora, decided to try their hands at making Britain's native vinegar--malt vinegar. After that line's success, Mark - a longtime hobbyist with fermented products - began experimenting with making fruit and honey vinegars in the same artisanal way. All of these vinegars start as whole fruit or honey sourced from southwest England (and some from their own farm and orchards!). They are made into wine or mead, and then transformed into vinegar. Just whole ingredients and expert fermenting methods (no infusing)! The vinegar is stored in the Old Nuclear Bunker, with meter-thick concrete walls, floors and ceilings – in Cornwall, just about the most temperate part of England (usually staying between 50 and 60 degrees). The Bunker has very little temperature variation, perfect for storing live vinegar.

*2 Stars, Great Taste Awards, 2022*



RETAIL SIZE	250 ml
CASE	6 x 250 ml
ITEM NO	AMV300
UPC	5060100670485

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+1 207.828.2000

contact@rogerscollection.us

www.rogerscollection.us