

ARTISAN MEAD VINEGAR



ARTISAN VINEGAR
COMPANY



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Cornwall, U.K.

PROFILE

This vinegar is made from 100% raw honey from Cornwall. Artisan Vinegar Company takes the honey, ferments it into a mead, and then transforms that mead into vinegar using the same slow, natural process which they use to make they award-winning Artisan Malt Vinegar. Every drop is barrel-matured in small batches. Then it is drawn straight from the barrel – live, unfiltered, unpasteurized, unadulterated. They use absolutely no concentrates, extracts, sulfites, flavorings, colorings, or preservatives. Just tart wildflower honey goodness! This vinegar shows pleasant floral notes from the honey, and a balance of sweet and acid. Try in salads and on vegetables! This vinegar contains “the mother.”

TRADITION

In 2008, Mark Nattrass, 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. They are made into wine or mead, and then transformed into vinegar. Just whole ingredients and expert fermentating 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.

1 Star, Great Taste Awards, 2022



RETAIL SIZE	250 ml
CASE	6 x 250 ml
ITEM NO	AMV500
UPC	5060100670461

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