

ARTISAN RASPBERRY VINEGAR



ARTISAN VINEGAR
COMPANY



ARTISAN VINEGAR COMPANY

Cornwall, U.K.

PROFILE

This vinegar is made from 100% whole raspberries from southwest England. Artisan Vinegar Company takes the raw fruit, ferments it into a fruit wine, and then transforms that wine 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! Raspberry vinegar is quite popular in England, and this one has a ripe fruity aroma and an astringent, yeasty finish. Try in salad dressings or in pickling or ceviche! 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 (and some from their own farm and orchards!). They are made into wine, cider 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.

RETAIL SIZE	250 ml
CASE	6 x 250 ml
ITEM NO	AMV600
UPC	5060100670447

REVISED 10/17/2022



+1 207.828.2000

| contact@rogerscollection.us

| www.rogerscollection.us