

Red Grape Vinegar

with Cardamom & 3 Peppers



Variety: Agiorgitiko

Hand-picked and sorted, low-yield vineyard

Region: Agiorgitiko vines are cultivated exclusively within the limits of the Nemea region on the Peloponnese, where the wine PDO NEMEA is produced.

Cardamom & Peppers: Carefully selected and whole spices.

Information: Ripe organic grapes of the variety Agiorgitiko are vinified according to the typical red wine making process. Then the acetic fermentation begins through a controlled oxygen flow. When the vinegar is ready, the final touch is given with whole cardamoms and a mixture of peppers, green, red and white, dipped in it for a short period.

Tasting notes: Ruby colour, clear aromas of cardamom and red fruits. Sour and spicy taste, in the finish hints of sun-dried fruits and wild rocket. Red colour with brown highlights, strong

Ingredients: Grape vinegar*, Cardamom*, Peppers*

*Product of organic farming

Free from: Vegan, Gluten Free, GMO Free

Acidity: 6%

Shelf life: 36 months

Bottle content: 250ml

Packaging: Glass bottle Dorica
6 bottles per carton

Label Languages: English - Greek, English - USA
German - French, French - Dutch

Certification:

Organic certified according to Reg. (EC) 834/2007
USDA NOP, ISO 9001/2008, ISO 22000/2005



Wisdom of Nature
organic grape products

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