

# White Grape Vinegar

## with Thyme



**Variety:** Roditis

Hand-picked and sorted, low-yield vineyard

**Region:** From the Mamouzia vineyards on the slopes of the wine region Egialia in northeast Peloponnese where the wine PDO Patras is produced.

**Thyme:** Cultivated around our vineyards, hand-picked and dried naturally.

**Information:** Ripe grapes of the variety Roditis are vinified at low temperatures in order to give out a wine with a rich aroma bouquet. Then a white grape vinegar, vivid with high acidity is produced. At the end, sun-dried thyme is dipped in the vinegar for a few days in order to extract the characteristic aromas of the herb. Use it to marinate fish or to add a Mediterranean touch to salads.

**Tasting notes:** Light yellow colour with green and rose highlights, aromas of thyme with notes of citrus. Strong sour taste with hints of thyme and lemon in the finish.

**Ingredients:** Grape vinegar\*, Thyme\*

\*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



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