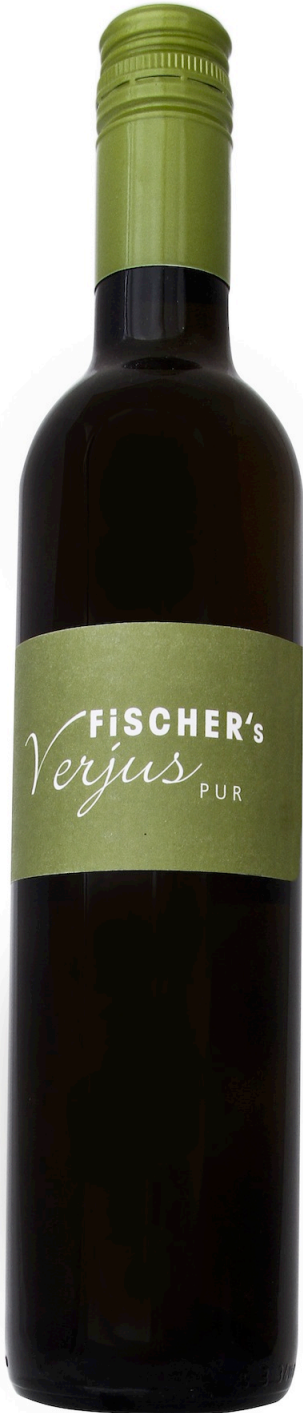


# FISCHER

C h r i s t i a n



## Verjus pur

<b>Varieties:</b>	Zweigelt, Pinot Noir and Riesling
<b>Soils;</b>	Brown soil with shell limestone
<b>Soil care:</b>	Green management
<b>Vineyard training:</b>	High Trellising System
<b>Harvest:</b>	Hand picking in August
<b>Gradation:</b>	10 ° KMW
<b>Acidity:</b>	16,5 g/l
<b>Storing potential:</b>	2 years
<b>Character:</b>	Fine fruitness, milder than vinegar, softer than lemon juice in aroma taste
<b>Culinary Tips:</b>	For salad marinades with olive oil, for marinating game and beef, deglazing for sauces, wonderful fruity acidity is ideal for making desserts.
<b>Christian Fischer on his Verjus:</b>	“For many years, I had the idea to make my own Verjus. As a passionate hobby-chef, I like to try new recipes and ingredients. When friends of mine from Persia brought me a bottle of Verjus, I was totally taken with it – and realized that it had nearly been forgotten here.”  Extra Tip: Verjus can be used pure, or with regular faucet water.