

# ARTISAN MALT VINEGAR



**TREMAYNE FOOD & DRINK**  
Cornwall, U.K.

## PROFILE

This isn't any ordinary malt vinegar! AMV is a small batch (700 liters at a time), premium, malt vinegar that balances mellow acidity with rich malty flavors of caramel and dark chocolate followed by oak notes. Made with the finest Maris Otter malt and Cornish spring water, it is naturally slow-fermented and oak-matured for a year. In the U.K., there is no requirement to state vinegar acidity on the label, as long as the level is above 4%. Artisan Malt Vinegar specifications require that acidity is always above 4.5%. Vinegar production is a natural process with acidity levels varying from batch to batch. But, since all batches are above 4.5% acidity, Artisan Malt Vinegar prefers to identify the minimum acidity rather than adulterate or dilute to reach a specified level. Unpasteurized and unfiltered, with no added color, this is a genuine malt vinegar in the tradition of Britain. Its brilliant and rounded depth of flavor, adds complexity to marinades, chutneys, beans, soups--and of course, fish and chips! Or use to pickle or in salad dressing for a nutty sweetness.

**2016-2020 and 2014 Gold Award Taste of the West**  
**2013 and 2017 Gold Award Great Taste**  
**2020 Great Taste Awards, 2 Stars**



## TRADITION

In 2008, Mark Nattrass, owner of Lizard Ales, along with his wife Leonora Nattrass, decided to try their hands at making Britain's native vinegar--malt vinegar. Lizard Ales, is a brewer of traditional Cornwall ales. This is important because malt vinegar starts with malt just like beer. A malt liquor is brewed then fermented. A second fermentation transform the alcohol into acetic acid. The final, and longest stage, is barrel aging that mellows and matures the raw vinegar. If they have no fresh oak barrels on hand, oak chips are thrown in to age with the vinegar. 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	12 x 250 ml
ITEM NO	AMV001
UPC	5060100670164
RETAIL SIZE	5L
CASE	4 x 5L
ITEM NO	AMV100
UPC	5060100670188

REVISED 12/29/2020

