



— Cider Vinegar —

NAME Cider Vinegar (50 cl)

ACETIC DEGREE 5%

ELABORATION

Cider vinegar comes from the acetic fermentation of cider (cidre à distiller) by a bacterium called *Acetobacter*. The fermentation takes place in a vat and it converts the cider alcohol into acetic acid.

When the fermentation process is over (a few months), cider vinegar is filtered, stabilized with SO₂ and finally bottled.

TASTING

- Colour : yellow - orangey
- Looking : clear
- Smelling : acetic

SERVING SUGGESTIONS

Cider vinegar is mostly used for seasoning (vinaigrette sauce, deglazing...).

PRESERVATION

Keep sheltered from the light.

After a few weeks of oxygenation, as for any handmade vinegar, the vinegar mother is forming again. It is like a thin membrane which has to be eliminated by a simple filtration. As well, it can be saved to make its own home-made vinegar.

