



A B I E S
L A G R I M U S

ALTIAM FRUITY SWEET,

Fir tree vinegar



DESCRIPTION:

The fir tree vinegar is obtained after the **lengthy transformation of fir syrup into vinegar**, a first **alcoholic fermentation and several months of ageing in oak barrels**.

With its beautiful **ruby-tainted robe**, our Altiam Sweet and Fruity vinegar will liberate **flavours of red and black berries and fir tree** to your palate. It is an **exceptional companion** to any **salad or meat deglazing**.

INGREDIENTS:

Fir tree syrup (buds, cones and branches of fir tree, sugar), water.

Acetic acid: 5%/Vol

Residual sugar: 285g/l

NUTRITIONAL VALUE PER 100 GRAMS:

| | |
|---|---------------------------------------|
| Calories | 218kcal/912kJ |
| Total Fat <i>Saturated fat</i> | <0,10g <i><0,001g</i> |
| Total Carbohydrates <i>Sugars</i> | 35g <i>29g</i> |
| Proteins | 0g |
| Sodium | 0g |

STORAGE CONDITIONS:

Store at room temperature, away from moisture and light.

Consume within two years after opening.

PACKAGING AND WEIGHT INFOS: Glass bottle of 250ml - Spray bottle of 100ml

PRODUCTION LOCATION: Abies Lagrimus – Route de Vernet les Bains
66360 SAHORRE – France – Product of France

