

# DEHYDR8

## a new vinegar from the producers of Minus 8

The winemaker behind Minus 8 Vinegar created an extraordinary Riesling wine to craft Dehydr8 Vinegar. Unique, artisanal, delicious: Dehydr8 inspires new uses. Dehydr8 can enhance flavours and replace acidic or sweet ingredients in recipes, such as vinegars, citrus juices, verjus, or syrups. Its intense fruity nose, innovative production method, taste, quality and balance of components make it an outstanding product.

Dehydr8's only ingredients are specifically elevated and hand-picked Riesling grapes. After air-drying in a temperature and humidity controlled environment, the grapes become premium Riesling raisins. They contain very small amounts of juice which is made into unparalleled wine called "Vin de Curé". A second traditional fermentation transforms the luscious Vin de Curé into richly fruit-driven, brilliant golden-brown vinegar. Mouth-watering acidity rounds off Dehydr8's natural sweetness for balance. A little Dehydr8 goes a long way.

**Uses:** vinaigrettes, finishing sauces, poultry, foie gras, seafood, meats, vegetables, desserts, berries, fruits, and digestif.

**Production:** 125 cases of 12x375 ml bottles are available in 2009. The next release will be in 2011.



<b>Dehydr8</b>	<b>Minus 8</b>
Dehydr8 has the potential to age beautifully, but it is not aged.	Minus 8 is French oak and bottle aged.
Dehydr8 is produced from one vintage.	Minus 8 is made in a multi-year Solera system.
Dehydr8 is made from Riesling grapes harvested in fall and then dehydrated indoors.	Minus 8 is made from several varieties of grapes harvested in winter that have naturally concentrated on the vine.
Dehydr8 tastes very fruity and raisin-like with higher acidity.	Minus 8 tastes like aged ice wines with smoothness from years of flavour, acid, tannin, and sugar integration in French Oak barrels.
Dehydr8 is medium golden-brown.	Minus 8 is deep caramel brown.

[www.minus8vinegar.com](http://www.minus8vinegar.com)