

**ESSIG  
WERKSTATT**



*Fine Aperitif Apple Vinegar, cloudy by nature  
3% of biologically elaborated acid from non-treated, hand-picked whole apples of  
all varieties from traditional Stuttgart orchards and orchard meadows, refined  
with the scent of ripe berries, fruits, and herbs from the own garden.*

*10 years of aging in barrel*

*Unfiltered, without any additives, sugar-free,  
not heated, no sulfite, vegan*

*Stuttgarter Sphärenklänge Vol. 1-10 by Marc Boehringer – delicate Salads, Fish, Meat or Vegetables – cover them with the cloud of vinegar from the atomizer or achieve the absolute culmination for each bite with the *Perles des Pommes d'Or!**

### *Lenocinium – the seduction for all senses*

What started in the family out of the tradition of using a vinegar mother of more than 80 years of age has now matured from a hobby into a vocation. The full-bodied Aperitif apple vinegar stands out through its honesty and origin.

The careful selection of fully ripened fruit from regional gardens and “a life with the noble fruit” guarantee unparalleled scents and aromas.

*“Everyone can make vinegar, BIO-logic!*



We, the ESSIG | werkstatt thoroughly chose site and texture when harvesting our ancient and non-treated varieties of fruits.

At our apple manufacture we collect and take care of fruits preferably from standard orchards, apples of special taste and expression, rarities from Stuttgart orchard meadows and neighboring regions. The whole process of manufacturing is based on our tradition, knowledge, and conscience and is driven by 40 years of experience and passion.

Patience, an exquisite taste, and intuition of several generations define the quality of our handmade fermentation vinegar without any additives. They are produced and designed in various and refined variations for the exquisite cuisine and selected retailers. Our Aperitif Apple Vinegar contains no sulfite or any other preservatives.

All products are unfiltered and not-heated, so that valuable enzymes and flavors are preserved. The fermentation using the Orléans Method is not only time-consuming but entails risks as well.

Tradition, experience, and passion require the right surrounding: our up to 300 years old cellars make sure that a suitable microclimate is established.

*... natural delight by biological fermentation*



### *Methods of elaboration:*

Our vinegar is produced using the old French technique known as the Orleans Method. The fermentation is carried out slowly using acetic acid bacteria. The home-based mother of vinegar is over 80 years old. The process of fermentation is left to itself in the open kettle.

We chose to carry out the fermentation at 8 to 12°C in up to 300 years old cellars which guarantee a slow and therefore balanced reaction during fermentation.

### *Our advice:*

Very delicate salads suffer from too heavy dressings. With our vinegar atomizer in bottles of 50 ml, you spread the apple vinegar with the refined flavors and aromas at the exact right time and the right amount. This is the perfect way of increasing the pleasure and enjoy the vinegar.



When using the atomizer the development of the aromas together with the oxygen is much more intense and spicy. You will reach the premium delight together with freshly served crudités and blanched vegetables.

Slightly sprinkled meat and fish at the table round up the taste of the accompanying sauces and dips in perfect harmony.

Let yourself seduced by stimulating and light companions: the scents of our home in the perfection of our craftsmanship.

Fellbach-Schmidlen, Summer 2017

In separate cases, opacities and the new formation of a mother of vinegar can occur in the bottles. But these do not affect but rather highlights the excellent quality of the vinegar. Please make sure to keep the bottles safely closed and stored in cool and dark places.

[www.essig-werkstatt.bio](http://www.essig-werkstatt.bio)

