

Verjus

SENTIDOS *Verjus 2022*

Touriga Nacional & Tinta Caiada



CLASSIFICATION	Verjus
VARIETIES	50% Touriga Nacional 50% Tinta Caiada
ALCOHOL	0 %
ADDITIVES	Sulphites
STORAGE	Protect from direct light and keep refrigerated after opening
PACKAGING	250 ml dark green glass bottle 500 ml dark green glass bottle

IDENTITY

A tart, fresh, non-alcoholic juice made from unripe Touriga Nacional & Tinta Caiada grapes.

TASTING NOTES

Pale yellow colour. Fresh with a delicate, sweet-tart ringing acidity and flavours of apple and a hint of wood.

SERVICE & PAIRING

Verjus is much appreciated by many chefs as a milder alternative to lemon juice and vinegar, in particular because verjus and wine do not clash as they have the same malic acid base. Add it as a gentle acidulant whenever you want just a bite of flavour. Verjus can be used all by itself as a salad dressing, or to heighten the flavours of soups and sauces. It makes an excellent marinade, and may be used for cooking or deglazing, or even to add a special zing to cocktails and desserts.

PRODUCTION

The unripe grapes are pressed and the juice is kept cool for up to three weeks to allow natural sedimentation to occur; then it is filtered and gently pasteurised before bottling.

