



WHITE BALSAMIC VINEGAR CONDIMENTO

CASCADIAN WILD RASPBERRY

If you wander the backcountry of the Pacific North West between April and June, you may chance upon wild raspberry canes covered in juicy, tart Cascadia raspberries. Infused into our white balsamic, the flavour is as untamed and inspiring as the West Coast wilderness.

Pairings: Lemon, Blood Orange, Persian Lime, Milanese Gremolata, Harissa, Garlic, Baklouti, Herbes de Provence, Basil Olive Oils

Salads: fruit salad, wilted spinach, butter lettuce with mango, spinach with feta, spinach with goat cheese.

Beverages: add to sparkling water, dry sparkling wine, or make a mixed cocktail with vodka and pear juice.

Mains: Combine with a spicy or garlic oil for a chicken marinade; Blend with a citrus oil for a salmon glaze.



Our naturally flavoured balsamic condimento is aged in the traditional Solera Method and comes from Modena, Italy.



COUNTRY OF ORIGIN: ITALY

AGED FOR UP TO 12 YEARS