

Organic red wine vinegar 5l

The fermentation process of the red wine takes place in the acetator with constant addition of oxygen. Subsequently, the vinegar is filtered and bottled. No heating takes place. It pairs perfectly with robust salads and is excellent for marinating.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	5 kj
Calorific value kcal	1 kcal
Carbohydrates	0.3 g
Salt	0.02 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein

Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein