

Gunnarshögs

Since 1897 the family estate of Gunnarshögs is run by Erik, Anja, Lisbeth and Gunnar. The estate is situated in the scenic Österlen in Skåne in the south of Sweden known as the Provence of Sweden. The beautiful fields of rapeseed flowers are all over the landscape in the countryside in May and it is definitely worth a visit.

Gunnarshögs started out as a traditional farm. Today it is an innovative food business with rapeseed oil as its core product. The rape grows on the family estate and on farms nearby which enables Gunnarshögs to trace the entire production process from seed to bottle.

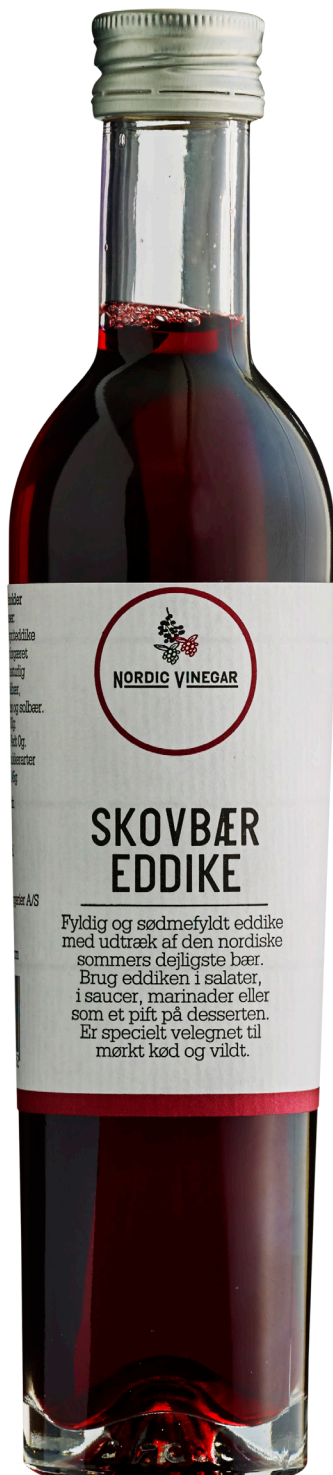


Nordic Vinegar

The vinegars from Nordic Vinegar are produced at the factory built in 1865. Since then the brewers have over the years kept the traditional ways of brewing, aging and maturing to create the perfect vinegar. The Nordic vinegar has a moderate acid, which is balanced by a pleasant, delicate sweetness from the sugar and fruit aromas. It is New Nordic quality vinegar brewed with a respect for the old traditions. The delicate, lightly sour taste makes this vinegar excellent for adjusting the taste in salads, soups, fish dishes, marinades and dressings. It is also very suitable as a supplement to meat dishes, sauces and desserts where you want to add freshness and intense flavour with a discrete taste of berries.



Pure flavours



Blackberry Vinegar

Blackberry vinegar is based on extracts of different varieties of blackberries, ripened in sunny areas and harvested over the later summer months.

The vinegar is moderately acidic due to the high tannin content in the blackberries, which is balanced by their sweetness

Sea Buckthorn Vinegar

Sea buckthorn vinegar is based on an extract of Scandinavian sea buckthorn. The slightly acidic taste of the vitamin rich berry has a distinct, fresh taste that bears the mark of the Scandinavian sun, wind and sea fog. The acid content is balanced by the pleasant, light sweetness of the berries

Rosehip vinegar

Rosehip vinegar is based on extracts of rosehips. +

Rosehip has a high vitamin C content and moderate acid content which is balanced by its noticeable, characteristic, aromatic berry taste

Forest fruit vinegar

Forest fruit vinegar is based on extracts of various wild forest fruits, full of sunshine and sweetness from the warm summer. The vinegar has a moderate acid content that is balanced by a pleasant light sweetness from the berries' own fruit sugars.

Elderflower vinegar

Elderflower vinegar is based on extracts of Danish elderflower. It flowers in high summer, where it is harvested. The elderflower adds the characteristically intense taste. The vinegar has a moderate acid content that is balanced by a pleasant, light sweetness