

# Vinegar varieties

## Excerpt from our organic vinegars

**Veltliner Organic Wine Vinegar:** Wine-like taste, goes well with almost all dishes and impresses with a restrained, harmonious aroma.

**Grüner Veltliner Organic Balsamico:** Clean smell. Beautiful, wild vinegar note. Very harmonious on the palate.

**Grüner Veltliner Barrique Org. Wine Vinegar:** Very clean and fine in smell and taste. Pure and harmonious.

**Organic Garlic Wine Vinegar:** Intense nose, balanced fruit aroma. Harmonious and casual. Ideally suited for dishes where intense garlic flavor is desired.

**Organic Wine Vinegar with Org. Elderflowers:** Lovely scent, floral taste, unique aroma of elderflowers. Excellent for salads and vinegar drinks.

**Organic Wine Vinegar with Organic Apricots:** Intensely fruity taste after early summer. Harmonizes with characteristic oils. Excellent for Asian dishes.

**Spring Vinegar:** Organic wine vinegar with fresh organic lemon balm. Fine seasoning vinegar with a lemony aroma. Refines dressings, marinades and chutneys. Suitable as a seasoning for freshwater fish and meat dishes.

**Organic Tomato Vinegar:** Delicious vinegar made from the juice of fresh tomatoes. Pleasantly invigorating taste. Ideal for fine meat marinades. Particularly tasty in fruity salads with peppers, onions and garlic as well as in Italian dishes.

**Topaz Apple Organic Balsamico:** This vinegar is a beautiful dark Balsamico with pleasant acidity, intense fruit and concentrated sweetness. Fits to any dish.

**Topaz Organic Apple Cider Vinegar:** This vinegar is made from mature Topaz apples, has a golden yellow colour with fine cider vinegar note.

**If you are interested we gladly send you samples and make you an offer.**

# Contact

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We farm according  
to Demeter directive

We are controlled by  
Austria Biogarantie



We are looking for organic wholesalers, regional organic retailers and logisticians outside of Austria for our Demeter foods in the premium range.

Austria has the highest organic standards and also the highest proportion of organic farming in the EU.



# BIOHOF FAMILIE MAYER



## ORGANIC FOOD ORGANIC WINE ORGANIC VINEGAR



# Biohof Familie Mayer

## Traditional and close to nature

Our traditional family business is farming in Niederösterreich (Traismauer) an organic farm with wine, fruit and field crops (oilseed pumpkin, spelled, semolina corn, legumes).

### Between two rivers

The village lies on the Danube River and the Traisen River and has a particularly climate for wine and fruit crops what knew already the Romans and Celts to appreciate thousand of years ago.

### Demeter guidelines

We work according to the *Demeter* directive and we are controlled by the control authority *Austria Biogarantie* (AT-BIO-302). For our products we only use ripe fruits of the highest quality.

### Let it grow

Our management philosophy is to disrupt the natural balance with as little intervention as possible (every plant pest and disease has a natural antagonist). Therefore, flowering herbs grow in our vineyards and orchards from spring to autumn.



Our wine tasting cellar in Gemeinlebarn, a Cadastral community of Traismauer.



### Field Crops

Through the balanced crop rotation and varieties optimally chosen for the site, we have few problems with pests and diseases in our crops. Therefore have our crops higher level of nutrition content (e.g. more essential amino acids).

### Fungus-resistant grapes

Grapes and apples are refined on the farm into high-quality wines, juices and vinegar. When it comes to new plantings, we rely exclusively on fungus-resistant grape (FRG) varieties (in German: PIWI). From this we press high-quality organic wines - from full-bodied dry wine to excellent natural sweet wine. In addition, Grüner Veltliner and Zweigelt are cultivated in 50-year-old vineyards.

**Request our wine, juice and vinegar assortment lists!**



### How we make vinegar

Fructose in the juice of the fruit is fermented into wine by alcoholic fermentation. Alcohol in this wine is then converted to vinegar with help of vinegar bacteria (called mother of vinegar) over longer or shorter period of time, depending on production process. That means the original alcohol becomes vinegar. In the production of Bio Balsamico is added cooked grape or apple juice.

With high-quality raw materials we use for vinegar production, we do not need any additional flavours or flavours enhancer or food coloring.



Our vinegars taste harmonious with fine flavour and well integrated acidity due to careful vinegar fermentation process, high quality raw materials and several years of storage.

For all types of apple vinegar we use Topaz apples - the gem among the apples.

Due to our high vinegar quality you can improve many dishes (from desserts to soups, salads and sauces).



Apple blossom

**Since 2005 our vinegars are regularly awarded with first prize in trans-regional contests.**