

Portfolio of Our Mead & Beer Related Artisanal Vinegars

Privatbrauerei G. Schneider & Sohn

Emil Ott Strabe 1-5, Kelheim, 93309, Germany

& Erwin E. Gegenbauer

Vienna, Austria

Brewery Description:

The Schneider brewery was established in 1872 when Georg Schneider purchased the right to brew wheat beer by King Ludwig II. Up to that point wheat beer could only be brewed by royalty in a Weisse Brauhaus (wheat beer brewpub). At the time of purchase, wheat beer popularity was in steady decline, but G. Schneider believed in the product, and is today considered the savior of Bavarian wheat beer culture. In fact, the Schneider symbol is the oldest registered trademark for wheat beer (1894). He purchased and brewed in the Weisses Brauhaus im Tal/Munich and the Weisses Brauhaus in Kelheim. This second brewery has been used to brew wheat beer since 1607 and is therefore the oldest continually operating weisse beer brewery in the world. The Schneider family concentrated brewing here after the Tal brewery was destroyed in WWII. G. Schneider & Sohn is now in its sixth family generation.



Vinegar Distiller Description:

Founded by Ignaz Gegenbauer in 1929, the company is still located in the 10th district of Vienna. Sauerkraut and gherkin were the main products at the beginning, but were soon enriched by sour-vegetables which were preserved by vinegar. During the very hard post-war period Ignaz Gegenbauer due to industrial delivery problems of vinegar had to produce the vinegar needed himself and by doing so laid the foundation stone for his grandson. As his son, Erwin I. Gegenbauer sen., delivered mainly to supermarkets in the sixties the production of vinegar then had to be stopped for cost reasons.



Only about 20 years ago Erwin

M. Gegenbauer jun. discovered his fascination for sours again: partly due to private affection for wine, partly due to his consequent effort to deliver highest quality he developed the production of a wide range of highest quality vinegar-products which now has become his main ambition.

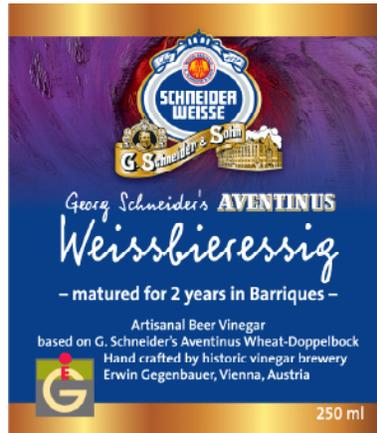
Aventinus Vinegar “Weissbieressig”

Unfiltered, Unpasteurized, Additive Free

Using Aventinus Wheat-Doppelbock Erwin Gegenbauer cultivated a specific acedid acid bacteria that is able to convert Aventinus into “vinegar Aventinus” while at the same time maintaining the original flavor and aroma structure of Aventinus.

After fermentation {to around 4.5% acedid acid} Aventinus Vinegar is aged in oak barrels for over 12 months.

The malty aroma as well as the cherry, vanilla, clove flavors are reminiscent of Aventinus Wheat-Doppelbock now “reappearing as a unique Bavarian Style Weat Doppelbock vinegar.” Complex notes of “wood” in the finish create a perfectly balanced “new” vinegar.



Product Details

Style	Artisanal Beer Vinegar
Acidity	4.5 %

Available Formats:

- 1 * 8.4 fl.oz

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits