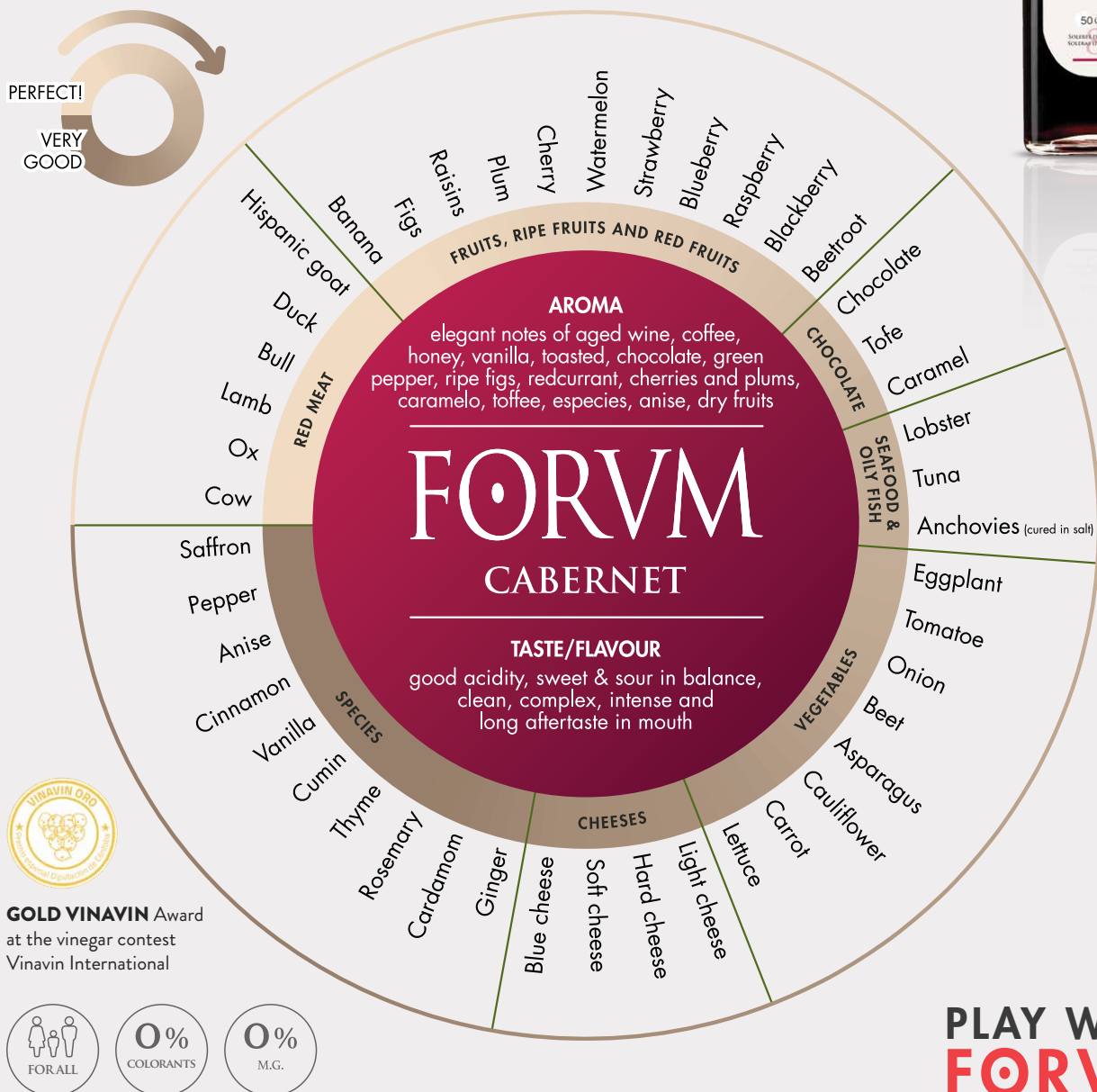


FORVM CABERNET

Only from high quality wines, the best vinegars are born. With this philosophy, at Avgvstvs Forvm, we have been conquering the most demanding palates and the most renowned chefs in the world for more than 25 years. Our vinegars are present in near 40 countries, are used daily in the best kitchens (many restaurants with Michelin Stars), and have been served since 13 years at the gala menu of the Nobel Prize Awards.

Traditionally made with 100% out of Cabernet Sauvignon wine and aged in barrels for many years. Surprising for its garnet color with shingle tones, fruit of its natural aging. Its aromatic and gustatory complexity integrates perfectly with the ingredients, creating an explosion of flavors that will not leave anyone indifferent. In mouth, it is intense with a marked presence of ripe fruits, chocolate, coffee and balsamic notes, with an elegant aftertaste, deep and bittersweet very typical of our vinegars FORVM. You can't stop using it.

We do what we like best, surrounded by the best professionals in the world!



PLAY WITH FORVM

Recipes & FORVM vinegars applications

Vinaigrettes. Sauces (**mignonette**, romesco, hollandaise, mayonnaise, béarnaise, mixing with soybean sauce...).
Pickles. Marinade. Soups & creams. **Sushi**, sashimi, tataki. Stews. **Molecular cooking** (foams, spherifications, gelatins...). **Reductions** (on meat, fish, foie, pastry, ice creams, risotto, carpaccio, tartar, cheeses). **Cocktails.** Food in tins (cockles, tuna, mussels). **Oysters.** Caramelized onions. **Raw ceviche.** Hummus. **Rice recipes** (paellas, risotto). **To modify texture** (coagulates and softens protein, **cook** ingredients **without using fire**, thin sauces thickened with flour or starch, make foams of egg white easily). **To power up** flavours of your ingredients and for finishing.