



BIODYNAMIC®

organic red wine vinegar

unpasteurized and
artisanally crafted
in Greece



NET CONTENTS
16.9 FL. OZ.
(1 PT. 0.9 FL. OZ.)
500 mL

WHY BIODYNAMIC®?

Biodynamic® agriculture goes beyond Organic Standards by using holistic, regenerative farming practices to promote the health of the soil, crops and livestock. Biodynamic® farmers strive to create a diverse and balanced ecosystem within their farm to enhance the nutrition and quality of the food being grown with a heavy focus on sustainability.

Nutrition Facts

About 33 servings per container

Serving size 1 Tbsp (15mL)

Amount per serving

Calories

0

% Daily Value

Total Fat 0g

0%

Sodium 0mg

0%

Total Carbohydrate 0g

0%

Total Sugars 0g

Protein 0g

Potassium 10mg

<2%

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium, and iron.

Solspring Organic Biodynamic® Red Wine Vinegar is made solely with Syrah and Grenache Rouge grapes grown on a single Biodynamic® vineyard in Greece. These grapes are fermented into wine and then into vinegar right on site using the traditional Orleans Method. This artisanal technique results in a full-bodied and richly flavorful red wine vinegar.

SUGGESTED USE: Shake well before use. Use as a dressing for salads, vegetables and other culinary dishes, as an ingredient in sauces or to marinate meats.



INGREDIENTS: ORGANIC BIODYNAMIC® RED WINE VINEGAR

DILUTED WITH WATER TO 6% ACID STRENGTH.

CONTAINS SULPHITES (NATURALLY OCCURRING)

DISTRIBUTED BY: NHP, 125 SW 3rd Place
Cape Coral, FL 33991 USA (877) 985-2696

CERTIFIED ORGANIC BY: BIOHELLAS SA

Best Before/Lot:

Product of Greece 40159-v101



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