

Cuisinewine **Cooking Wines** are the safest, most economical and tastiest way to add alcoholic ingredients in the professional kitchen.

## Our Products

Wines, like any other alcohol, are subject to excise duty and VAT; Cuisinewine Cooking Wines are made using DOC recognised grapes and have a lower ABV of 5%, achieved through a unique patented ultra-filtration process that slowly reduces the alcohol content. The low ABV and an added pinch of salt qualify Cuisinewine to be classified as a condiment so they are not subject to duty or VAT. Rather than using traditional industrial methods the ultra-filtration process guarantees that Cuisinewine Cooking Wines retain the same characteristics as a non-filtered wine. As the wines are not boiled to achieve the lower ABV, which is done with many other cooking wines, there is no loss of the tannins that are vital for tenderising meat or of the enhanced flavour that wine gives in cooking.

## Origins

Cuisinewine Cooking Wines are produced solely at the San Marcos winery in Extremadura, Spain. The winery has over four decades of experience in making consistently high quality wines. The vineyard is BRC approved with modern state-of-the-art machinery and processes.

Our Fortified Wines are made using real Port, Madeira and Sherry and goes through the same 'ultra-filtration' process to reduce its ABV to condiment level.

Cuisinewine Cooking Wines are the number one choice for top chefs in UK, Ireland and Scandinavia where the wines have been available for over five years. Over 2 million litres are sold per year in this region alone, a testament to the quality and commercial benefits of the brand.

Also available...

## Oils and Vinegars

Cuisinewine offer a range of Oils and Vinegars of maximum quality for everyday use in the professional kitchen. Perfect flavour thanks to perfect balance between a traditional and state-of-the-art production process.

The CW Oils range are Extra Virgin, Pomace and Rapeseed oil...



Extra Virgin Olive oil Pomace oil Rapeseed oil

...and the Vinegars are White wine, Red wine and Balsamic.



White Wine vinegar Red Wine vinegar Balsamic vinegar

All of them are available in easy to use 5L PET bottles.

## Speciality Vinegars

For the perfect twist as well as the distinction and quality that the professional kitchen demands, why not try our range of Speciality Vinegars, all flavoured with natural ingredients.

Packed in smart 250ml PET bottles, it's popular with chefs and customers alike.



Cider, Red wine, White wine, 4 aromas, Tarragon, Fine Herbs, Garlic, Honey, Raspberry, Malt, Balsamic Cream, Balsamic, White balsamic, Organic wine, Organic cider, Organic Balsamic

# COOKING WINES

by



'All the flavour  
Half the cost!'



*'This is a great product – whether it's red or white. Get the full flavour you expect without the expense.'*

*Carpaccio, London*

*'These should be used in every kitchen. A great value, great quality product.'*

*Christian Sandefeldt, Owner/HeadChef Deep Restaurant, London*

*'I saved on nearly half of my alcohol budget by switching to Cuisinewine. What's more is that I haven't compromised on any flavour whatsoever.'*

*Cyrus Todiwala, Owner and Head Chef of Café Spice Namaste*

## The Advantages:

- Cuisinewine Cooking Wines are made with DOC recognised grapes from a BRC approved vineyard.
- Cuisinewine Cooking Wines retain the traditional flavour and characteristics of the wine through their unique patented 'ultra-filtration' process
- Cuisinewine Cooking Wines are classified as a condiment so there is no VAT and duty which means reduced cost to you.
- Cuisinewine Cooking Wines come in a wipe clean 3, 5 or 10 litre Bag-in-Box with a non drip tap and a convenient handle for easy pouring.
- Our fortified range includes Sweet, Ruby and Dry with a flavour like its Iberian cousins and come in 3 litre Bag-in-Boxes, also with the same handy features.
- All our wines have 15 month shelf life from date of manufacture and 6 weeks once opened.

**Professional chefs in extensive trials said they preferred Cuisinewine Cooking Wines to their usual cooking wine for flavour, cost control and easy to use packaging.**

## Now Available Cooking Brandy



Cooking Wine  
Available in 3L, 5L and 10L



Fortified  
Sweet  
3L



Fortified  
Ruby  
3L



Fortified  
Dry  
3L



Cooking Brandy  
2L