

VRIONIS

since 1948

*Vinegars and  
Balsamics*



- *Producing Vinegar since 1948*
- *Our vinegar is the standard by which excellence is measured*
- *Rich flavor and aroma*



# *Red Wine Vinegar*

## *250ml*

Our red wine vinegar is made from selected Greek wines and is of excellent quality. It gives a distinct and luxurious taste to salads. It has a deep red color and a robust taste. No preservatives, no dyes.



# *Red Raisin Vinegar*

## *400ml*


From the red sun-dried raisins of the Messinian land, a vinegar of excellent quality is produced. It is the vinegar that gives the unique taste to the Kalamata olive and salad dressings with its full flavor and its exceptional aroma



# *White Wine Vinegar*

## *250ml*

Our white wine vinegar is made from selected Greek wines and is of excellent quality. It gives a distinct and luxurious taste to salads. It has a light yellow color and a refreshing taste. No preservatives, no dyes.



# *White Raisin Vinegar*

## *400ml*

From the white sun-dried raisins of the Messinian land, a vinegar of excellent quality is produced. It is the vinegar that gives this unique taste to the Kalamata olive and dresses its full flavor and its exceptional aroma in salads, dishes and vegetables.



# *Apple Cider Vinegar*

## *250ml*

Made with 100% Greek apples without any additives, artificial flavors or colors. It is lightly filtered so that it retains part of the “Mother”, non-pasteurized for maximum taste, aroma and of course health benefits.



# *Balsamic Vinegar*

## *250ml*

Our Balsamic vinegar is made with cooked must of fine grapes in the right combination with wine vinegar. It is then aged in oak barrels long enough to acquire its aromas. Today, balsamic vinegar is recognized worldwide and is especially appreciated by chefs and lovers of gourmet food. Recommended for green salads and grilled vegetables and meats.



# *Balsamic Vinegar*

## *Fig 250ml*

Our Balsamic vinegar is made with cooked must of fine grapes in the right combination with wine vinegar. It is then aged in oak barrels long enough to acquire its aromas. Today, balsamic vinegar is recognized worldwide and is especially appreciated by chefs and lovers of gourmet food.

Our Fig Balsamic Vinegar has a brilliantly balanced composition of premium flavor, mouthwatering aroma and thick texture. Perfect base for vinaigrettes, pairs well with hard cheeses and savory dishes.



# *Balsamic Vinegar Pomegranate 250ml*

Our Balsamic vinegar is made with cooked must of fine grapes in the right combination with wine vinegar. It is then aged in oak barrels long enough to acquire its aromas. Today, balsamic vinegar is recognized worldwide and is especially appreciated by chefs and lovers of gourmet food.

Our Pomegranate Balsamic Vinegar is full bodied with a rich color and robust aroma. It is our way of making the ordinary into extraordinary. Use in salad dressings, meat marinades, and sautéed vegetables.



# *Balsamic Vinegar Honey 250ml*

Our Balsamic vinegar is made with cooked must of fine grapes in the right combination with wine vinegar. It is then aged in oak barrels long enough to acquire its aromas. Today, balsamic vinegar is recognized worldwide and is especially appreciated by chefs and lovers of gourmet food.

Our Honey Balsamic Vinegar is made with pure Mediterranean Wild Flower Honey for the gastronomic experience.


Perfect on roasted vegetables, fish, poultry, grilled meat, and sweet and sour dishes.



# *Premium Aged Balsamic Vinegar*

## *250ml*

Its sweetness and acidity are finely balanced, its color and aroma are deep and complex, and its texture and taste viscous and rich. Having matured in seasoned French oak casks, in a specially designated area, with perfectly controlled conditions, the Aged Balsamic has been enriched with texture, aromas and color from the wood of the cask itself. Indulge yourself with the fine Vrionis Aged Balsamic Vinegar.



# *Premium Aged Balsamic Condimenti 250ml*

Sweeter than it is acidic, our new creation follows the worldwide trend towards sweeter Balsamics. Its color and aroma are deep and complex, and its texture and taste viscous and rich. Having matured in seasoned French oak casks, in a specially designated area, with perfectly controlled conditions, the Aged Balsamic has been enriched with texture, aromas and color from the wood of the cask itself. Indulge yourself with the fine Vrionis Aged Balsamic Condimenti.

# *Lemon Condiment*

## *390ml*



Lemon Condiment proudly showcases the essence of freshly squeezed lemon juice, imparting a robust and invigorating acidic profile. This zesty elixir elevates the vibrancy of salads, accentuates the smoky allure of grilled vegetables, and harmonizes exquisitely with a spectrum of grilled culinary creations. Whether savored in its unadulterated form or artfully combined with complementary sauces, this condiment is a tantalizing symphony of flavors that transforms dishes into culinary masterpieces.

# *Worldwide Presence*



**North  
America**



**Europe**



**Africa**



**South  
America**



**Australia**

