



## Wine Description

The word verjus comes from the French (vert jus) and means "green juice." It is a juice made from unripe green grapes, which was particularly popular in Europe during the Middle Ages. Its roots, however, date back to ancient times, as documented by Hippocrates of Kos in 400 BC. Verjus, also known as agrest or agraz (Middle High German), was used as an acidulant and seasoning, but also found its way into medieval naturopathy due to its soothing effect on the stomach and digestion. It is also said to have analgesic and disinfectant properties.

## Food Pairing

The green juice is used wherever vinegar or lemon is used: for marinating salads or fish, for seasoning starters and main courses, even desserts, or even mixed with mineral water, it represents a refreshing alternative to lemon soda. Due to its mild acidity, Verjus is particularly suitable for dishes accompanied by wine.

<b>Alcohol:</b>	0 %
<b>Residual Sugar:</b>	110 g/l
<b>Acid:</b>	20 g/l

## Quellen

[www.agraz.at](http://www.agraz.at) [www.hagengrote.at](http://www.hagengrote.at) [www.verjus.at](http://www.verjus.at) [www.wikipedia.at](http://www.wikipedia.at)