

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



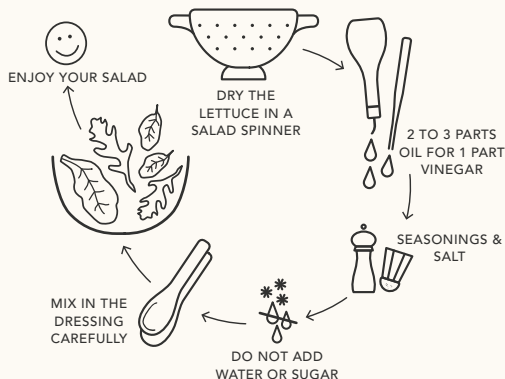
**G · O · L · L · E · S**  
FINE VINEGAR

# AND SOON THERE'S VINEGAR

— The Volcano Country is known as Austrian's orchard.

The fruit has to be fully ripe and juicy before we can use it to make fine vinegar. Special flair and passion as well as peace of mind are required to make our delicacies, which have meanwhile become essential ingredients in fine cuisine.

## THE PATHWAY TO THE PERFECT SALAD



**G O E L L E S**  
FINE VINEGAR



### CLASSIC TYPES

APPLE  
WHITE WINE  
RED WINE  
ROSÉ WINE



### CREATIVE TYPES

BEER  
PEAR  
RASPBERRY  
CHERRY  
APRICOT  
QUINCE  
TOMATO  
PLUM



### BALSAMIC VINEGARS

APPLE BALSAMIC  
PEAR BALSAMIC  
WINE BALSAMIC  
WHITE BALSAMIC

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



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# APPLE VINEGAR

*Styrian* *bright*  
*fruity tartness*

— Deeply rooted in its Styrian homeland, apple vinegar is widely used in the area. One possible explanation is that it combines wonderfully with another typical local product, pumpkin seed oil. Fermented from heirloom varieties, such as Maschanser, Rosenäpfel ("rose" apples) or Bohnäpfel ("bean" apples), and aged in oak barrels, this vinegar features fruity tartness and the unique taste of fully ripened apples.

125 ml  
250 ml  
500 ml  
5 l

## EXCELLENT IN:

green salads  
goulash soup  
carrot salad  
Tafelspitz

## COMBINE

## WELL WITH:

pumpkin seed oil  
olive oil  
sunflower oil

Acidity: 5 %  
No expiration date



CLASSIC  
EVERYBODY'S  
DARLING



2 YEARS  
OAK  
BARREL



PURE  
FRUIT

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



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# ZWEIFELT RED WINE VINEGAR

*full flavour* *strong*  
*enormous opulence*

— When Austrians mention red wine, they often mean the popular Zweigelt grape, and this is the raw material for this vinegar. To lend it a milder, more harmonious taste, this vinegar is aged in oak barrels before bottling. The powerful yet harmonious flavour enhances both Austrian and Mediterranean cuisine.

500 ml  
5 l

## EXCELLENT IN:

antipasti  
green salads  
potato goulash  
italian dressing  
pork with cabbage

## COMBINE

## WELL WITH:

olive oil  
red grape seed oil

Acidity: 6 %  
No expiration date



CLASSIC  
EVERYBODY'S  
DARLING



2 YEARS  
OAK  
BARREL



PURE  
FRUIT

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# VELTLINER WHITE WINE VINEGAR

*fresh* *peppery*  
*typical Austrian*

— This vinegar takes its name from Austria's most widely grown white grape variety, Grüner Veltliner. It is light in colour and has a fresh, tart taste. Following ageing in oak barrels, it is a textbook example of a fine vinegar, one that Austrian cuisine could do without as an essential ingredient in every potato salad.

500 ml  
5 l

## EXCELLENT IN:

antipasti  
green salads  
french dressing  
cucumber salad  
potato salad  
cabbage salad

## COMBINE WELL WITH:

pumpkin seed oil  
poppyseed oil  
olive oil  
white grape seed oil

Acidity: 6 %  
No expiration date



CLASSIC  
EVERYBODY'S  
DARLING



2 YEARS  
OAK  
BARREL



PURE  
FRUIT

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FINE VINEGAR



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FINE VINEGAR



# SCHILCHER ROSÉ WINE VINEGAR

*luscious* *flowery*  
*fruity*

— Made from the juice of Styrian Schilcher grapes, this vinegar features crisp acidity and lively fruitiness. In order to retain its typical flowery taste, it is aged exclusively in stainless-steel vessels.

125 ml  
250 ml  
500 ml  
5 l

EXCELLENT IN:  
fried chicken salad  
green salads  
scarlet runner-bean  
salad  
carrot salad

COMBINE  
WELL WITH:  
pumpkin seed oil  
olive oil  
red grape seed oil

Acidity: 6 %  
No expiration date



CLASSIC  
EVERYBODY'S  
DARLING



1 YEAR  
STAINLESS  
STEEL TANK



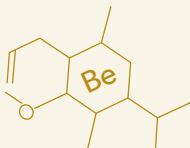
PURE  
FRUIT

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FINE VINEGAR

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# BEER VINEGAR

*malty*

*savoury*

*rustic*

— This vinegar is made from highly malted and hopped beer. At the brewery the fermentation process transforms fine grain into alcohol. Our mother of vinegar then does the rest, converting alcohol into acetic acid. A delicious addition to savoury dishes and for beer fans a must!

250 ml  
5 l

## EXCELLENT IN:

goulash soup  
scarlet runner beans  
cabbage salad  
sour beef  
aspics  
sausage salad

## COMBINE

## WELL WITH:

pumpkin seed oil  
rapeseed (canola) oil

Acidity: 5 %  
No expiration date



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK



PURE  
FRUIT

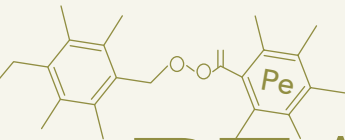
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# PEAR VINEGAR

*taste of cider*

*harsh pear note*

*balanced*

— In September, when autumn makes its entrance into our gardens and meadows, it's time to harvest the Hirschbirnen ("stag" pears). Here at Gölles we make a special effort to put the soft core behind the hard outside shell to optimal use. These pears' high level of tannins enhances a wide variety of delicious salads and also soothes the stomach.

250 ml  
5 l

## EXCELLENT IN:

endive  
gratins  
dandelions  
red endive  
beef salads  
rocket (arugula)  
soft cheese

## COMBINE WELL WITH:

safflower (thistle) oil  
hemp oil  
pumpkin seed oil  
rapeseed (canola) oil

Acidity: 5 %  
No expiration date



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK



PURE  
FRUIT

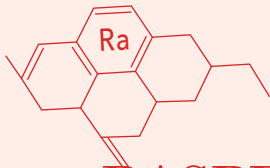
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# RASPBERRY VINEGAR

*intensely fruity*  
*expressive* *fresh*

— While it neither lives in a castle nor wears a crown, the raspberry is considered the queen of the berries, and even without an aristocratic title it is a welcome guest in many kitchens. Could the reason be its intensely fruity flavour or its highly expressive colour? In any case it is a regal fruit!

125 ml  
250 ml  
5 l

## EXCELLENT IN:

desserts  
rocket (arugula)  
asparagus  
lamb's lettuce salad  
Waldorf salad

## COMBINE WELL WITH:

hazelnut oil  
macadamia nut oil  
walnut oil

Acidity: 5 %  
No expiration date



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK



PURE  
FRUIT

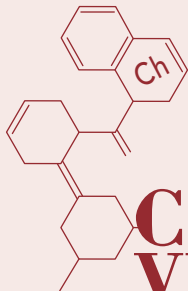
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FINE VINEGAR



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**GOLLES**  
FINE VINEGAR



# CHERRY VINEGAR

*fine almond note* | *pithy*  
*fresh fruitiness*

— Cherries are simply good to eat! And to ensure that is the case, only the juiciest, dark-red “heart” cherries find their way into our fruit press. They have a typical almond note that becomes even more intense with ageing.

250 ml  
5 l

## EXCELLENT IN:

dark-leafed lettuce  
types (lollo rosso,  
Batavia)  
dark sauces  
lamb  
beef  
beetroot  
game

## COMBINE

## WELL WITH:

almond oil  
red grape seed oil

Acidity: 5 %  
No expiration date



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK



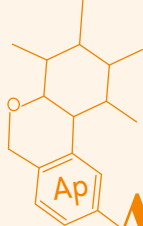
PURE  
FRUIT

**G O E L L E S**  
FINE VINEGAR

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**GOLLES**  
FINE VINEGAR



# APRICOT VINEGAR

sweet-sour

lovely

succulent

— If you like shapely curves and reddish cheeks, you'll love apricots. The ones from Styria have an especially appealing nature, a sweet and sour taste and a highly fragrant aroma.

125 ml  
250 ml  
5 l

## EXCELLENT IN:

Asian dishes  
curries  
dishes flavoured  
with cardamom  
and ginger  
crustaceans and  
other seafood

## COMBINE

## WELL WITH:

macadamia nut oil  
poppyseed oil  
rapeseed (canola) oil

Acidity: 5 %  
No expiration date



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK

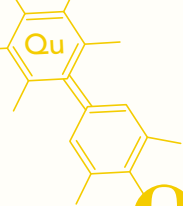


PURE  
FRUIT

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**GOLLES**  
FINE VINEGAR



# QUINCE VINEGAR

*gentle citrus notes*  
*honey-fruitness* | *refreshing*

— In grandmother's day quinces were known as the "lemons of the north". Today they have mostly been forgotten and that is a real shame. In the form of vinegar they are an outstanding replacement for fresh lemons, and their honey-sweet fruitness makes them popular with fans of Asian cuisine.

125 ml  
250 ml  
5 l

## EXCELLENT IN:

Asian dishes  
fish  
mayonnaise  
hollandaise sauce  
béarnaise sauce

## COMBINE

## WELL WITH:

peanut oil  
flaxseed oil  
sunflower oil

Acidity: 5 %  
No expiration date



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK



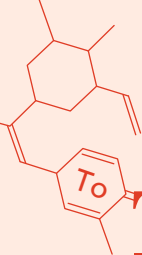
PURE  
FRUIT

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FINE VINEGAR

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**G O L L E S**  
FINE VINEGAR



# TOMATO VINEGAR

*gentle* *intense aroma*  
*finely balanced*

— Introducing the tomato, known variously in other European cultures as the “golden apple” or the “apple of paradise”. The name, however, is secondary. More important is the fruity taste and intense aroma that our vinegar gets from locally grown tomatoes. Together with their Mediterranean partner, olive oil, tomatoes add the tangy tastiness of the South to cooking pots everywhere.

125 ml  
250 ml  
500 ml  
5 l

## EXCELLENT IN:

Mediterranean cuisine  
mozzarella  
rocket (arugula)  
tomato salad  
tomato sauce  
tomato soup

## COMBINE

## WELL WITH:

safflower (thistle) oil  
pumpkin seed oil  
olive oil

Acidity: 5 %  
No expiration date

**G O E L L E S**  
FINE VINEGAR



CREATIVE  
FRUITY



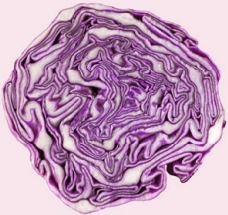
1 YEAR  
STAINLESS  
STEEL TANK



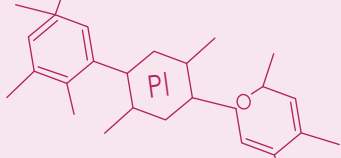
PURE  
FRUIT



— ESSENTIAL INGREDIENTS IN FINE CUISINE —



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FINE VINEGAR



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# PLUM VINEGAR

*lively* *fine tartness*

*delicate plum aroma*

— When is a plum not just a plum?  
When it's one of the flavourful old blue  
variety from our own orchards. They give  
this vinegar an intensely fruity flavour  
and lively tartness.

250 ml  
5 l

## EXCELLENT IN:

dark sauces  
duck  
pickled blue plums  
goose  
beetroot salad  
red cabbage  
game

## COMBINE

## WELL WITH:

sunflower oil  
white grape seed oil

Acidity: 5 %  
No expiration date

**G O E L L E S**

FINE VINEGAR



CREATIVE  
FRUITY



1 YEAR  
STAINLESS  
STEEL TANK

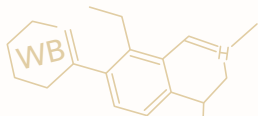


PURE  
FRUIT

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



**G · O · L · L · E · S**  
FINE VINEGAR



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# WHITE BALSAMIC VINEGAR

*fresh* | *light*  
*marvellous sweet*

— One of the newer additions to the balsamic family, this vinegar may rightly be considered an multitalented all-rounder. Made from white wine in a second fermentation, it is enhanced with thickened grape juice and, in contrast to the other members of the family, is light in colour and has a marvellous sweet and sour flavour.

125 ml  
250 ml  
500 ml  
5 l

## EXCELLENT IN:

light-coloured  
sauces  
fish  
pasta  
lettuce  
spinach

## COMBINE WELL WITH:

hemp oil  
pumpkin seed oil  
poppyseed oil  
olive oil

Acidity: 5 %  
No expiration date



BALSAMIC  
EXCLUSIVE



1 YEAR  
STAINLESS  
STEEL TANK



PURE  
FRUIT

**G O E L L E S**  
FINE VINEGAR

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



**G O L L E R S**  
FINE VINEGAR



# APPLE BALSAMIC VINEGAR

*pleasant sweetness*  
*balanced* *dark*

— The flagship of Gölle's vinegar production, it may rightly be considered one of the greatest culinary inventions since the early days of vinegar. In 1984 Alois Gölle became the first to make balsamic vinegar from apples. Today it is still produced by reducing and fermenting the cider from local Styrian apple varieties. The subsequent ageing in oak barrels gives it an agreeable sweetness and exceptional viscosity.

125 ml  
250 ml  
5 l

## EXCELLENT IN:

desserts  
grill sauces  
cheese  
tomatoes with  
mozzarella  
steak

## COMBINE

## WELL WITH:

hazelnut oil  
camelina oil  
poppyseed oil  
sesame seed oil  
sunflower oil

Acidity: 5 %  
No expiration date



BALSAMIC  
EXCLUSIVE



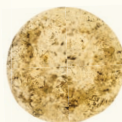
8 YEARS  
OAK  
BARREL



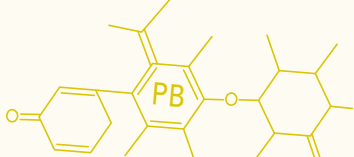
PURE  
FRUIT

**GÖLLES**  
FINE VINEGAR

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



**G · O · L · L · E · S**  
FINE VINEGAR



# PEAR BALSAMIC VINEGAR

*fruity*  
*harmonious* *opulent*

— Apples and grapes are not the only fruit capable of being transformed into outstanding balsamic vinegar. For this particular one, heirloom varieties of cider pears are pressed and fermented. After four years of ageing, Pear Balsamic Vinegar is younger than the apple and grape varieties but still stands out for its rich fruity notes.

125 ml  
250 ml  
5 l

## EXCELLENT IN:

bitter lettuce types  
blue cheese  
desserts  
white mould cheeses

## COMBINE

## WELL WITH:

peanut oil  
hemp oil  
hazelnut oil  
camelina oil  
walnut oil

Acidity: 5 %

No expiration date

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BALSAMIC  
EXCLUSIVE



4 YEARS  
OAK  
BARREL



PURE  
FRUIT

**G O E L L E S**  
FINE VINEGAR



— ESSENTIAL INGREDIENTS IN FINE CUISINE —



**G O L L E S**  
FINE VINEGAR

TBA

# WINE BALSAMIC VINEGAR

*„Trockenbeeren-  
auslese“*  
*noble rot*  
*elegant*

— Intensely flavourful Trockenbeeren-  
auslese (TBA) grapes are used in making  
the sweetest of Austrian wines and also  
for this precious balsamic vinegar. The  
power of the sun so concentrates the  
juice in these late-harvested grapes that  
no further concentration is necessary.  
The flavour of this balsamic vinegar is  
extremely rich, and the aroma is truly  
unique.

125 ml  
250 ml  
5 l

## EXCELLENT IN:

Asian dishes  
fish  
seafood

## COMBINE

## WELL WITH:

peanut oil  
camelina oil  
sesame seed oil

Acidity: 5 %  
No expiration date



BALSAMIC  
EXCLUSIVE



8 YEARS  
OAK  
BARREL



PURE  
FRUIT

**G O E L L E S**  
FINE VINEGAR