

ICE SYRUP

PURE CANADIAN GRAPE SYRUP



**Sweetener Grape Cabernet
Syrup Imported Canada
Product # K6818
Size 3.38 fl. Oz.**

Cabernet Franc – has a sweet mixture of ripe raspberries and rhubarb on the nose and palate, with a dark berry finish. Ice Syrup is an all-natural product, that has no added sugars, flavors, colors or preservatives, and is inherently free of gluten. The complex flavor and balance that it possesses, lends itself to a variety of applications, from savory glazes on pan seared scallops or pork, to a finishing touch to your signature dessert, or even as a simple syrup in creative cocktails.



**Sweetener Grape Vidal
Syrup Imported Canada
Product # K6346
Size 3.38 fl. Oz.**

Vidal – has rich initial flavors of apricot and plum, followed by the balanced acidity of tangerine and citrus notes. Typically, with the early winters and snowfalls in Canada create an environment in which grapes will naturally dehydrate, freeze, thaw, and ultimately freeze solid while still hanging naturally on the vine. Traditionally these grapes are harvested and turned into a sweet icewine. Steve Murdza put a twist on this process, and developed a nonalcoholic syrup, with rich fruit flavors and an ideal balance between sugar and acidity.