

VINEGARS FOR THE BODY

ACETUM SANUM – the regulator

Doktorenhof Acetum Sanum is manufactured using the best, naturally grown plants. Leaves, blossoms and fruits of traditional herbs are stored with our vinegars in old oak barrels to extract the valuable ingredients. Soothing, fine regulator vinegar for mind and body. Ideal for aromatic salads, sauces, soups and cold dishes or pure with fresh water.

ACETUM SANUM ROUGE – the draining

We have created a unique Acetum Sanum rouge for you and your body from the best matured red wine, using fine cumin and local and exotic herbs. This should not only refresh mind and body, but also revitalize some special dishes in order to support the body's own detoxification.

BALM OF SAINT DAMIAN the morning drink

Saint Damian, patron saint of Florence, is the godfather of this special vinegar. According to ancient traditions, Saint Damian was a benefactor and doctor. We have prepared this fine vinegar for you in his honor. A morning drink for body and soul.

FOR COOKING AND FOR SALADS

The Piroschka

A bright, light and very fresh vinegar. its the modern kitchen very well. Not only for baking dog biscuits, but also for fine vegetable dishes or risotto. Wonderful in combination with a fine oil for all leaf and vegetable salads.

IT GREENS SO GREEN with fragrant garden herbs

Experience the fragrance, the power and the abundance of dill, basil, chives, parsley and many other green herbs. Goes well with green salad, scrambled eggs, raw vegetable salads, vegetable casseroles, vegetarian Bolognese, lentil dishes, vegetable soups.

FLEUR DE DOTTORE Salt meets vinegar

Ancient, powerful rock salt married to the finest vinegar! Some small drops in the sauce with tuna carpaccio, with vitello tornato, savoury vegetable casserole, with raw fish, delicate crustaceans, to spread on the breast of goose or duck, as a dip for vegetable sticks or also wonderful in a meat or vegetable soup. A treat in Asian cuisine!

GEWURZTRAMINER with subtle nutmeg aromas

Fine nutmeg aromas and delicate acidity guarantee a fragrant, fresh salad dressing that turns endive, cauliflower, vegetable sauce, caper sauce, fish sauce and light soups into aromatic delicacies.

HALALI with porcini mushrooms

A down-to-earth vinegar with the aromas of porcini mushrooms. Game dishes such as roast venison, venison ragout or wild boar goulash as well as soups and consommés made from game and vegetable stock a fine, subtle aroma of the forest Halali.

ELDER OR RASPBERRY

Wonderful with lamb dishes, sauces, game, vegetables and soup dishes.

CHILDREN'S VINEGAR PRINCIPINO AND PRINCIPESSA particularly mild

A vinegar specially created for children, which is very mild and tasty. Tastes great on its own or with fries, schnitzel or fish sticks and of course with all sauces, vegetables and fresh salads. Homemade ketchup can be made from fresh tomatoes, peppers and children's vinegar.

KURPFÄLZER LANDPARTIE VINEGAR for fine salads

A light, very elegant and fresh vinegar with a light herbal note. Suitable for light and aromatic cuisine; with salads, pies and fine vegetable dishes.

MARITIME with lemongrass

A very special elixir with fresh stalks of Asian lemongrass, matured in barriques. This specialty goes well with oysters, mussels, scampi, salmon, seafood, pot-au-feu.

MEDITERANEA for the Mediterranean kitchen

A wonderful accompaniment to Mediterranean cuisine; with vegetables, salads, everything grilled, fine herbal cuisine, game dishes, game sauces, jus and pies. The most exquisite vinegar with essences of sandalwood and cedar wood.

PLUM or BLACKCURRANT

Baroque aromas of plums go well with antipasti, pasta salads, marinated beef, quail and poultry. The black currant unfolds particularly well with cheese, raw vegetable salad and for refining dark sauces.

RIESLING

After long fermentation, Riesling grapes from our vineyards produce a wonderfully fresh Riesling vinegar that is ideal for adding a sophisticated touch to leafy salads, coleslaw, vegetables, light sauces and fine vinaigrettes.

RED WINE – CUVÉE

A homage to the fragrant red wines of the Palatinate. Ideal for dark sauces. Also with game, beef, goulash, salads and – hard to believe – for perfuming seafood.

SAFFRON - BALM with Palatinate saffron

We have married saffron – probably the most valuable spice in the world – with the finest balsamic vinegar for you. Use sparingly with bouillabaisse, paella, fish sauces and risottos, ragout, seafood; also with desserts such as crème brûlée, vanilla sauce and fine cakes. My preference is saffron vinegar and honey mixed with the finest raw milk cheese from goat or sheep.

TARTUFO – THE TRUFFLE with Italian winter truffles

We have chosen none other than the king of pleasure for this special vinegar and have included the scent and taste of Italian winter truffles in valuable noble vinegar. May he add a touch of extravagance to your favorite dishes. A royal accompaniment to pies, fine pasta dishes, pasta salad, fine risotto, game dishes, full-bodied sauces, vegetable dishes.

FOUR ROBBER BALSAMIC VINEGAR

Strong vinegar and fragrant herbs give this unique vinegar its taste. Goes well with tomato salad, squid, fish sauces, scampi, salmon, fish soups, cheese, mushrooms, pheasant, rabbit, red cabbage or light game sauces.

VINAIGRETTE KURPFÄLZER SALAD SAUCE full salad dressing

We have prepared this beautiful vinaigrette for you from the finest vinegar, mustard de mustard, salt, pepper and nutmeg. All you need is good virgin oil. Best with all salads and vegetables

WHITE BURGUNDY

For hollandaise sauces, creamy salad dressing, mayonnaise, horse radish sauces, vinaigrettes, prawns und pâtés. Especially suited to fish salads.



VINEGAR TASTING WITH CELLAR TOUR

Dive deep into the mystery of sour art - on a guided tour through the most sacred part of our property, the vinegar cellar. There you will linger in candlelit rooms where our vinegars ferment and mature in hundred-year-old barrels. Breathe in the vinegar-laden air very deeply, try our home-ground mustard varieties. We will introduce you to the art of drinking vinegar and show you the variety of flavors in our creations.

For appointment inquiries and reservations, please contact essig-probe@doktorenhof.de or book directly at www.doktorenhof.de

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WEINESSIGGUT
DOKTORENHOF

*A Time For
Sour Sensuousness*

www.doktorenhof.de



APERITIF- & DIGESTIF VINEGAR

1001 NIGHTS BALM with exotic herbs & flowers

Fragrances and scents from another world. Exotic herbs and blossoms enchant your palate and leave some fairytale spirit. Immerse yourself in a romantic scenery from 1001 Nights.

ACETUM ROYAL with royal jelly

In Chinese medicine, royal jelly has long been considered one of the most powerful tonics in the food sector. Noble vinegar, married to this queen juice of the bees, is said to strengthen you and your body.

ARMENIACUM – THE APRICOT with noble apricots from the Orient

This tête-a-tête is ideal for Asian cuisine, desserts, fine cheese, game ragout, chanterelles, fruity salads and anything that would like a touch of the Orient and fruitiness.

BALSAM OF ROSES with fresh rose petals and rose oil

We have fermented the perfume of the roses in our finest vinegars. Fresh rose petals and the incomparable oil of the roses create a harmonious unity of fragrance and acidity. With carpaccio, vinaigrette, poultry, sauces for asparagus, flower salad, truffles, parmesan and sabayon.

CASTANEA – THE CHESTNUT with chestnut blossom honey

We get our chestnut honey from local forests. For refining soups and desserts, light sauces, sabayons, duck and goose liver, pheasant and quail.

CINNAMON with cinnamon

The delicate, warm scents of the cinnamon bark, integrated into the soft aromas of the fine vinegar, allow you to imagine and experience depth and sensuality. We recommend it with red cabbage, chestnuts, game sauces and desserts, with winter vegetables and lamb's lettuce.

DANCING MOCCA with Arabica beans

Specially roasted Arabica beans pickled in vinegar from the Ortega grape. Let yourself be seduced by aromas of cedar wood, apricots, liquorice and caramel... Drink this vinegar neat, as an invigorating in between courses or as a digestif after a nice meal. Excellent for refining cakes, creams, tiramisu, pies and strong dark sauces as well as game dishes.

DEIN IST MEIN GANZES HERZ with blood oranges and mint

The pure freshness as an aperitif or with spring salad, carpaccio, desserts, cheese and for tempting cocktails.

THE LIONHEART with plums and Douglas fir tips

The Löwenherz for all knights of our time who like a bit of acidity in a strong sauce, with wild herbs, fresh wild mushrooms, savoury meat and aromatic cheese. Of course pure as a stimulating aperitif and also with many a voluminous meal.

PATRICIDE with a subtle bitter note

A bitter vinegar made from the Ortega grape with 19 different herbs. Before a meal, ideal as a pure aperitif, after a full meal as a digestif or as a bitter aftertaste without alcohol. Digestive, digestible and counteracting the feeling of fullness, the „patricide“ is the old, modern zeitgeist digestif of stressed people.

THE PINEAPPLE fruity & fresh

The sweet and fruity note impresses the palate as an aperitif or conjures up fragrant, citrusy nuances in fruit salads, fine desserts, compotes, fish dishes, seafood and tender vegetables.

THE HÜBSCHLERIN with strawberries & meadowsweet

Goes very well with fresh cocktails, fine long drinks, delicate ice cream and sorbets, exotic fish and seafood, desserts, meat dishes, compotes and fruity-sweet carpaccio. The Hübschlerin is a „delicious“ vinegar that is supposed to evoke the days of market women. Made from fine old basic vinegar, with aromas of strawberries, meadowsweet and roses.

new THE VENEZIA with elderflower and lavender

The Venezia is a superb vinegar that enchants the palate as well as fine dishes and casts a culinary spell. Fragrant elderberry and lavender blossoms, along with vanilla and lemon peel, beguile the palate and give seafood, fish dishes, fine vegetables, ice cream and desserts a touch of grace and seduction.

The Tomato Affaire

Tomato Affaire is a magnificent vinegar that enchants the palate as well as fine dishes and casts its culinary spell and casts a culinary spell. Fiery, spicy and elegantly mild. For dishes as well as for the delicate palate, suitable for pasta, antipasti and seafood, vegetable salads, bell pepper and tomato dishes, sheep's cheese and cheese salads.

ANGELS KISS THE NIGHT with cherries & vanilla

Wild cherries, apricots and vanilla are the basic balsamic essences that kiss the fine, over 6-year-old vinegar in barrique barrels. A soft, voluminous and extremely elegant way to say thank you to our angels. A heavenly gift when drunk neat as an aperitif, in fresh juices, with desserts, cheese, ice cream, fruit salads and cakes.

ESSENCE OF LOVE with fragrant flowers

„And if you had all the money in the world, but if you didn't have love, you would be like a drop of water in the desert.“ Essenzia of love wants to stimulate the senses and the body to reflect on the good times in life. Please use it as a stimulant before meals or sprinkle a few drops over your food.

FICUS – THE FIG delicate & mild

Paradisiacal seduction with fine cheese, lamb's lettuce, wild herb salad, fruit salad, roe deer, quail, asparagus, fish and truffles.

FRAMBUESA – THE RASPBERRY fruity raspberry note

We have created a balm made from full-bodied raspberries and aperitif vinegar in a beautiful vinegar mysticism. A racy seduction with asparagus salads, raw vegetable salads, pies, shrimps, sweet creams, ice cream, fruit salad.

GIACOMO CASANOVA with wild bitter oranges & lavender

... is the romantic seduction of fine wine vinegar with stimulating herbs and essences. With the touch of a time of joie de vivre, love and coquetry. The desire to enjoy and the desire for the extraordinary.

WEDDING BALM with delicate flowers

... is for loved ones. Made from fine wine vinegars with flower extracts and fine herbs, this sensual composition is a wonderful aperitif.

GINGER BALM fruity hot

An enrichment for fine sauces, pies, salad bouquets as well as for refining noble meals and soups. The fine sharpness and the aromatic taste support all sweet and sour dishes, fish, stews, geese, ducks, fruity salads and jellies, pastries, soups and sauces. Ginger with Doktorenhof Balsamic Vinegar is a fruity, spicy composition for the palate, body and soul.

LUXXXURIOUS Matured in oak barrels for over 30 years

A treasure made from the finest vinegar that has been cherished and preserved in small oak barrels for over 30 years. Soft, elegant and yet full of powerful spice - a digestif that envelops fine food and enhances noble aromas.

PARADISIUS with pomegranate

With local game, exotic fruits and compotes, on ice, in fruit sauces, aromatic cheese, lobster, pigeons and fish carpaccio, Paradisius promises divine sophistication. More than fine with asparagus, geese and duck liver and of course as a heavenly aperitif. Served cold with ice and as an ingredient for long drinks with ice, pomegranate elixir is terrific in the glass.

PURPLE ELEPHANT fine curry aromas

A heavyweight among our vinegars. A lot of substance, strong spices, fine sweetness, fruity acidity and a fine fullness surround Purple Elephant with scent and aroma. Wonderfully aromatic with turmeric, pineapple, cardamom, coriander and cumin. With Asian dishes, sauces, vegetarian delicacies and as a fine digestif in a glass.

ROSE MOON BALM with rose, mallow, violet and orange blossoms

Rose Moon Balm - Vinegar is ideal for enjoying on its own on balmy summer nights and is ideal for fine herbal cuisine, fresh salads, seafood, asparagus and light sauces.

SAMURAI – VINEGAR TONIC with schisandra fruits

The noblest of men is a samurai. A valuable vinegar for raw fish, sashimi, grilled fish, jellies, desserts, Japanese cuisine, vegetable soups, stocks and, of course, for daily refreshment.

SISSI ELDERFLOWER ESSENCE with freshly plucked elderflowers

Sissi, Empress of Austria, was probably the most notable personality of all crowned heads. We have prepared your favorite vinegar for you according to old recipes. For carpaccio, crayfish and lobster salad, Bearnaise sauce, to refine fresh leaf salads, salmon and pike sauces.

SOPHIE BALM with plums

Due to the fine aromas of wonderfully ripe plums, our Sophienbalsam received a fine aromatic note of sherry and dried plums. Our daughter recommends this wonderful essence with roast poultry, chilled as a sorbet, with exotic fruits, puddings and crème caramel, as well as to refine game sauce.

DEW OF GRAPES from the Ortega vineyard

As the morning dew greets the day and wets the meadows, so may the dew from the grapes wet and enchant your mouth and palate with soft acidity. With hors d'oeuvre, salmon terrines, sorbets, sabayons, foie gras, game stuffing and as a wonderfully powerful digestive.

DEVILS LIKE CHILI fiery spicy

Chili and paprika characterize the taste of our devils like chili vinegar. Taste this finely spicy essence pure for a sharp kick in the mouth and palate or use this specialty to refine sauces, meat, fish, seafood, Asian and Central American dishes.

TEARS OF CLEOPADRA wonderfully fragrant wood barrel note

Pleasant smells and fine foods characterized the time of Cleopatra, probably the most powerful and impressive queen of ancient Egypt. In our „Tears of Cleopadra“ we have combined the old tradition of making vinegar with the mysticism of the noble things of that time. With goose liver, oysters, mushrooms, dates and figs, meadow salads, as an accompaniment to hare and pigeon ragout and with spicy cheeses.

VANILLA with bourbon vanilla

Whole vanilla beans, preserved in the highest quality aperitif vinegar, seduce you with gentle pleasures and tender moments. On desserts and creams, cakes, ice cream, Asian cuisine, fish, white meat, Béchamel sauce, soufflés

CHRISTMAS BALM this is what Christmas tastes like

Christmas, the time for reflection and the fine smells of gingerbread, cinnamon, star anise and exotic herbs. We have captured these fragrant aromas in our vinegar for the quiet time of the year. Ideal for sauces and for spreading Christmas goose, for pumpkin soup, compotes, parfait, as well as red cabbage, punch and chestnuts.

WHITE BURGUNDY

A delicate yet acidic temptation for leafy and raw vegetable salads, fish sauces and soups. A great base for vinaigrettes, often refined with a hint of aperitif vinegar.

WHEN BUTTERFLIES LAUGH with passion fruit & lavender

Exotic and Mediterranean flair, immersed in the finest Palatinate vinegar with a touch of vanilla. Taste the lavish variety as an aperitif, long drink with exotic fruits or with salads, cold meat, seafood and delicious carpaccio.

THE LEMON BRIDE with lemons

The particularly fruity acidity for carpaccio, for vegetables, fish, with salad dressing and as a refreshing drink in a nice water with or without carbonic acid.