



AGED TO PERFECTION

WWW.DAWNMEATS.COM

VINTAGE RESERVE. AGED TO PERFECTION



From fine wines and cheeses to single malts, premium food and drink often gets better with age. But it's not just wine and whisky. The same also applies to our premium Vintage Reserve dry-aged beef.

Vintage Reserve is no ordinary beef. It's a premium, dry-aged product with a robust, intense flavour – perfect for those people looking for that extra-special experience.

IT'S THE TRADITIONAL DRY-AGEING PROCESS THAT GIVES VINTAGE RESERVE THE DESIRED FLAVOUR INTENSITY.

First, our experts hand-select the ideal cut. Next, the beef ages for 21–28 days in special maturation chillers. As the beef matures, moisture evaporates concentrating flavours and resulting in beef with richness and depth whilst the enzymes slowly break down the muscle fibres – making it more tender and developing flavour further. It is in these chillers that our experts control temperature, humidity and airflow – and these controlled conditions ensure our beef has the right balance of flavour, tenderness and succulence.

IT'S TAKEN YEARS OF EXPERTISE TO DEVELOP OUR VINTAGE RESERVE DRY-AGEING PROCESS AND WE ARE PROUD OF THE RESULT.

Throughout the process, we monitor all our cuts to make sure the beef you receive meets our high standards.



QUALITY MATTERS
AND IT'S OUR EXPERTISE THAT HELPS
BRING THAT QUALITY TO YOUR BEEF.



GET IN TOUCH

At Dawn Meats, we understand that everyone is different – and just as your customers have individual needs, so do you.

That's why our highly skilled butchers are here – to hand-select Vintage Reserve beef to meet your specifications, or prepare speciality cuts to suit.

To further information or to discuss your needs

email sales@dawnmeats.com

WWW.DAWNMEATS.COM