



BAERG MARTI

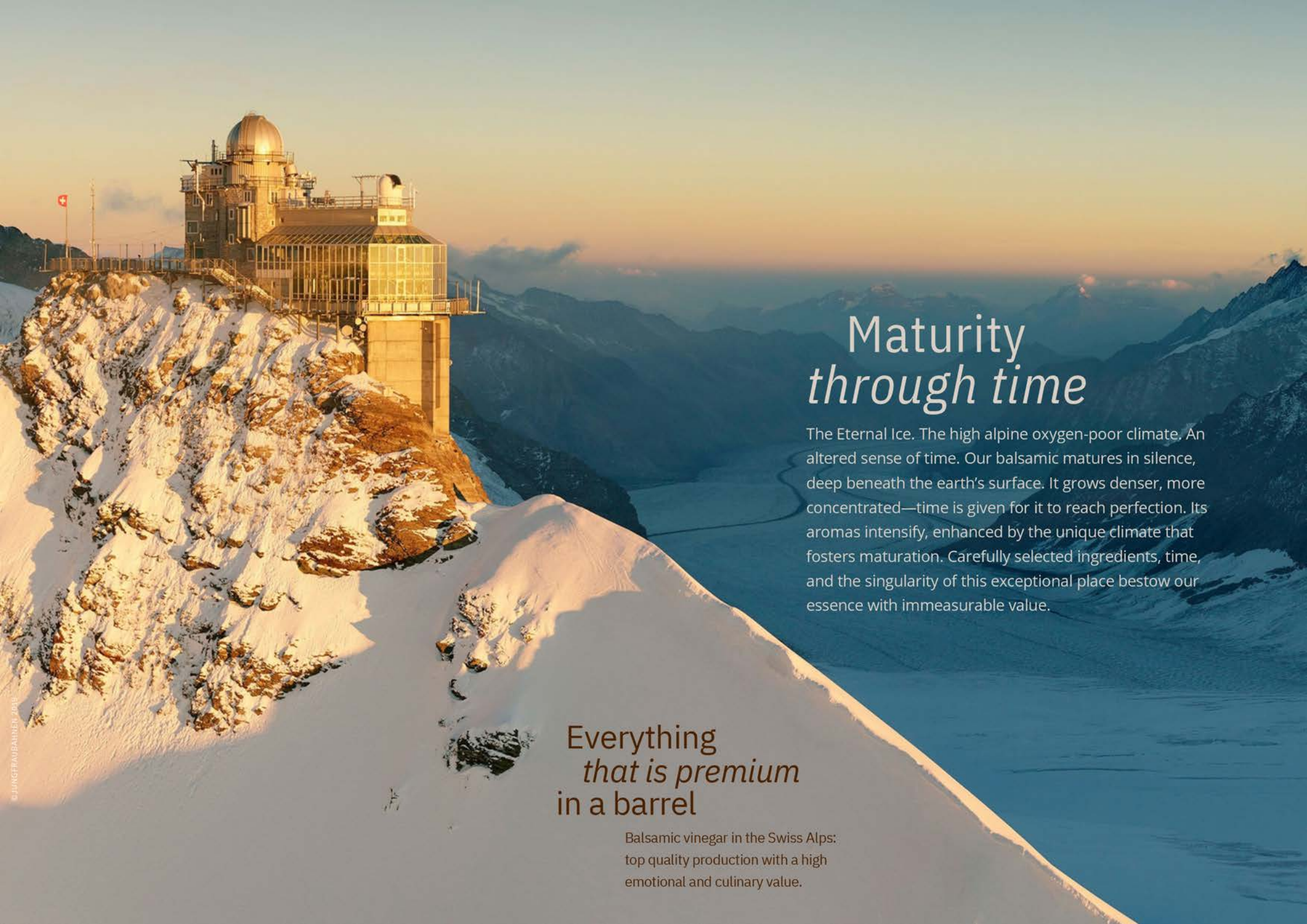
A BALSAMIC VINEGAR
FULL OF ELEGANCE AND HISTORY.

baerg-marti.li



BÆRG MARTI – *The innovative company*

In 2009, after several years of development, the first storage tunnel was inaugurated on the Mutthorn, in Switzerland's Jungfrau region. Shortly thereafter, the highest-altitude balsamic cellar was established within the Top of Europe complex, where incomparable, limited-edition productions are carefully aged. These unique values, combined with a restricted production, have sparked global interest, with demand for these exceptional products far exceeding the available supply.



Maturity *through time*

The Eternal Ice. The high alpine oxygen-poor climate. An altered sense of time. Our balsamic matures in silence, deep beneath the earth's surface. It grows denser, more concentrated—time is given for it to reach perfection. Its aromas intensify, enhanced by the unique climate that fosters maturation. Carefully selected ingredients, time, and the singularity of this exceptional place bestow our essence with immeasurable value.

Everything
that is premium
in a barrel

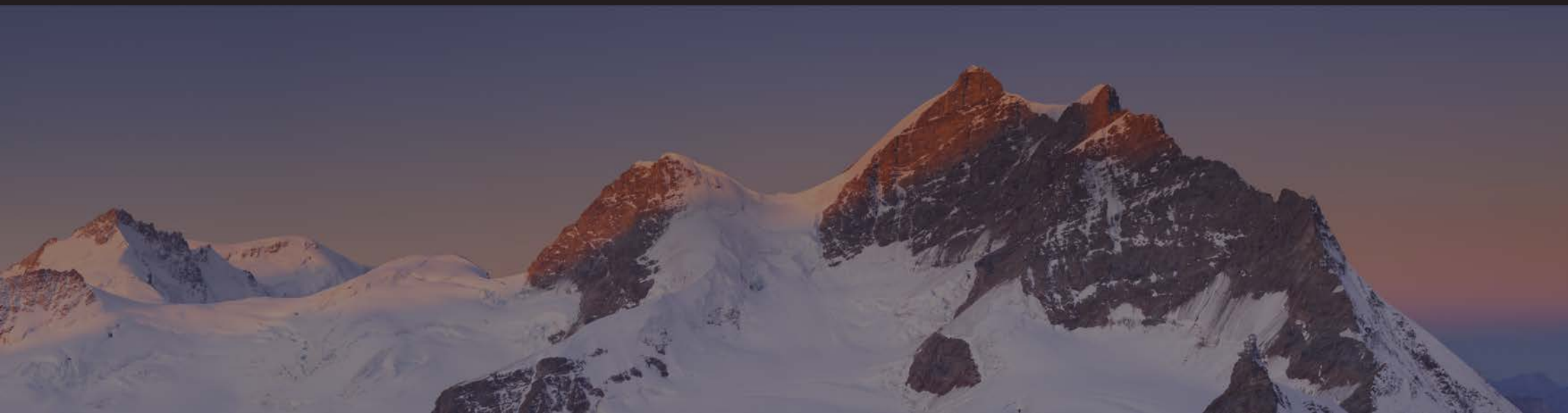
Balsamic vinegar in the Swiss Alps:
top quality production with a high
emotional and culinary value.



BAERG MARTI

«There is nothing alike on the market. Our 3454 Beyond Balsamico is both unique and unprecedented. A single taste is enough to be convinced. This sentiment is shared by both private consumers and gastronomy professionals alike, including Michelin-starred chefs who appreciate the balance of this natural Swiss product, its intensity, and its roundness.»

Michael Töröcsik
CEO



In the *Swiss Alps* a special product matures in oak barrels :

The Swiss premium balsamic produced by BÆRG MARTI: a culinary and emotional value that improves year after year. Highly sought after by top chefs, our balsamic intensifies and becomes more complex thanks to its long maturation process. The longer this period, the more valuable the yield. Acquiring a premium balsamic barrel from BÆRG MARTI means owning a rare and exceptional piece, a part of heritage, an authentic legacy, whether for personal consumption or resale. The choice is yours. Purchasing one or more of our barrels is much more than a mere acquisition: it's a true expression of your way of life. By making this choice, you support the production of a unique product, based on authentic Swiss values.

It's your emotional return.

A close-up, sepia-toned photograph of a chef wearing a white toque. The chef's eyes are closed, and they are holding a piece of food, possibly a chocolate truffle or a small cake, in their hands. The lighting is soft, highlighting the texture of the food and the chef's hands. The overall mood is one of focus and sensory appreciation.

Bærg Marti's
Swiss balsamic
vinegar: *Pure
emotion*

SWISS APPLE BALSAMIC

Our 3454 Beyond Balsamico is based on an impeccable raw material: the apple. A recipe built on the traditional harvesting and processing of eight varieties of heirloom apples—non-genetically modified—from Swiss high-stem trees. A natural, rare, and additive-free apple balsamic with a creamy, sweet flavor, a slight tanginess, and a residual acidity of 6%.

UNRIVALLED

Our essence: a precious formula with unique characteristics, matured in the purity of Eternal Ice and enhanced by the properties of our oak barrels. An exceptional product, born in Switzerland, unique in the world, and entirely natural. By acquiring a barrel, you experience the purity and power of nature—subtle aromas of our balsamic captured for eternity in every drop.

Available to you, anytime.

A taste experience like no other, born from finesse, creativity, and constant discovery. Ingredients that elevate familiar flavors to the highest level, intensify aromatic textures, and make them even more captivating and long-lasting. 3454 Beyond Balsamico is far more than just its ingredients.

A thousand times more.

IN THE WORLD'S BEST CUISINES

A BALSAMIC FOR AN UNPARALLELED DELIGHT

You can savor the wonderful consistency and natural taste of Bærg Marti's Swiss balsamic with every tasting. It is perfect for enhancing delicate dishes. The production process of this balsamic is complex, and only a few producers have mastered it.

AGAINST THE GRAIN OF INDUSTRIAL FOOD

Individual nutrition is a growing trend. Unlike the widely spread industrial food, individual nutrition stands for high-quality, as natural as possible, foods with a true flavor identity. It is intended for individuals and personalities who wish to assert their taste in food.

The owner of a balsamic barrel actively participates in the maturation process. During this time, the product becomes more concentrated and thicker. Its aroma is enhanced, as is its emotional and culinary value.



BAERG MARTI

WHAT WE OFFER YOU

You have the extraordinary opportunity to acquire one or more oak barrels filled with 3454 Beyond Balsamico by Baerg Marti.

While stocks last.

Since 2009, Baerg Marti's balsamic vinegar factory has been using the finest raw materials to produce 3454 Beyond Balsamico in the Swiss Alps.

By purchasing a 30-liter oak barrel, customers share a passion for high-quality foods.

EXQUISITENESS IN A BARREL

RARE & UNIQUE

3454 Beyond Balsamico is stored for years in the Jungfrau region at an altitude of 3,454 meters, where it matures into a unique tasting experience - both emotional and culinary.

After this unique method of preservation, you will have an incomparable and rare product, whose uniqueness generates unparalleled value, and which is reserved for a privileged few. Each barrel of 3454 Beyond Balsamico is individually labelled with a number to ensure that the owner can always be identified.

At the end of the initial storage period, several options are available to you.



Delivery

Delivery of your oak barrel(s) containing top-quality balsamic: a unique product to taste and share with your guests!

Storage

Extended storage duration: Your barrels will continue to mature in the tranquillity of the Swiss Alps.

Sale

Sell your oak barrel(s) containing top-quality balsamic vinegar at current market prices. Baerg Marti can help you with this process.

KEY DATA

*regarding your purchase of
3454 Beyond Balsamico by Baerg Marti*

30 litres

Our oak barrels are available in
30-litre barrels, in different vintages
and at different stages of maturation.

*Ask our specialists about our offers for the storage of an
oak barrel of 3454 Beyond Balsamico.*



— The price includes:

— 3454 Beyond Balsamico by Baerg Marti (Liechtenstein) AG, made from Swiss high-growing apples.

— High-quality 30-litre barrel.

— Filling of the oak cask and transport to the Jungfrau region.

— Storage of the oak cask in one of Baerg Marti (Liechtenstein) AG's tunnels.

— Insurance for your barrel(s) against damage caused by transport, water, fire and other natural hazards, as well as against burglary. The insurance will cover the initial market value of your barrel(s).

— Register your oak cask with Baerg Marti (Liechtenstein) AG, Schaan.

— Preparation and dispatch of your personal storage certificate. This document serves as proof of ownership and contains, in addition to your personal details, the purchase price, cask number, vintage and storage information.

— Regular quality checks during the storage period guarantee a top-quality product.

— In addition to your purchase, you will receive a gift box of 3454 Mountain Essence.

OUR PROMISE

Bærg Marti (Liechtenstein) AG guarantees you:

- An exceptional product, 100% Swiss and 100% natural, aged in oak barrels.
- Emotional value through the acquisition of a unique asset. Purchasing one or more barrels is an expression of a lifestyle and supports the careful creation of a high-quality, Swiss gastronomic product.
- A sensory delight: Bærg Marti's Swiss balsamic offers a unique culinary experience.
- A unique, tangible, and appreciating value that grows over time and is reserved for a select few. An exceptional heritage to pass down from generation to generation.
- Regular monitoring of your oak barrel(s) during the storage period to ensure impeccable quality.
- Ongoing support throughout the storage period and for the sale of your barrel(s).
- Barrel owners become members of the Bærg Marti family. They can participate in various events and expand their business network.

Bærg Marti sells only individual barrels, accompanied by a certificate, directly to the end customer.

Important Note: The other conditions are outlined in the general terms and conditions, which are an integral part of the order form and storage certificate. The latest version can be viewed on the website www.baerg-marti.li/en and will be sent free of charge to buyers upon request.

Additionally, the important notes regarding the purchase of tangible goods, which are part of every order and available at www.baerg-marti.li/en/important-information, apply.



AN EXQUISITE ESSENCE



3454

BLACK GOLD
SWISS MADE

BEYOND3454.COM

10 YEARS OF AGING

3454 Beyond Balsamico is a luxury product that is in demand around the world and far ahead of the competition.



BAERG MARTI


**BAERG MARTI
(LIECHTENSTEIN) AG**

Im alten Riet 40, 9494 Schaan
Fürstentum Liechtenstein

T: +423 392 35 35
backoffice@baerg-marti.li



baerg-marti.li

[baergmarti](https://www.instagram.com/baergmarti) 



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