



Aged *to* Perfection





Maturing *with* Age

From fine wines and cheeses to single malts, gourmet food and drink often gets better with age. But it's not just wine and whisky that benefit from ageing. The same advantages also apply to our Vintage Reserve dry-aged beef.

Vintage Reserve is no ordinary beef. It's a premium, dry aged product matured over time for a robust, intense flavour and superior texture - ideal for diners looking for an extra-special experience.





A Story of Tradition and Craftsmanship

With Vintage Reserve we have paid homage to the craftsmanship and traditions of our master butchers. We may be using modern facilities operating to the highest standards, but tradition is leading the way.

You won't find any Himalayan rock salt or Salt

Moss in our chillers just plenty of space for the natural elements to do their job. This is a process we have been perfecting for many years and the end result is exceptional.

Only the very highest grades of beef can be dry aged, so before our experts even start the

dry-aging process, they first need to hand select the perfect bone in beef loins. These are taken from prime cattle chosen for their naturally higher levels of marbling. It is this marbling which helps create the intense flavour and texture synonymous with our dry aged beef.

A Taste Sensation

Next the beef is hung in our bespoke dry ageing chambers with critically controlled humidity and airflow. During the optimum 21 days maturation, the flavour and texture of the beef is transformed. During this period, moisture evaporates, concentrating

the colour and flavours, resulting in beef with richness and depth whilst the enzymes slowly break down the muscle fibres - making it more tender and developing flavour further. Daily monitoring and good old-fashioned care and attention, ensure these cuts are even more

tender, intensely flavoured, rich and luxurious before they reach you.

Day 1



Day 7



Day 14



Day 21





As Individual as You

At Dawn Meats, we understand that everyone is different - and just as each diner has individual needs, so do you. That is why our highly skilled customer service team are here - to individually select every piece of Vintage Reserve beef to meet your specifications,

or even prepare speciality cuts to suit your requirement.

From awe inspiring, plate filling tomahawk steaks to decadent boneless striploins and ribeyes, our selection of Vintage Reserve dry aged beef cuts is guaranteed to feature your favourite.



3 Rib Loin Fillet Head Off



Bone in Sirloin Shell



Roaster (Rump/Loin/Rib)



Cowboy Rib



Standing Rib 5 Bone



Bone in Rump



Tomahawk Rib



Ribeyes



Striploin



Get *in* touch

For further information
about our products and
process, contact us at:
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www.dawnmeats.com