



Vinagre Jerez

ECO - ORGANIC

BASIC DATA

Category: Organic Reserva Vinegar Appelation of origin: Vinagre de Jerez Grapes: Palomino Fina and Pedro Ximenez Ageing: More than 5 years in oak casks

ANALYTICAL CHARACTERISTICS: pH: 7° AC Allergens: sulphites

APPEARANCE: A medium intensity amber in colour, which can boast of being bright and clean.

NOSE: Clearly acetic aromas accompanied by tempting apricot notes and surprisingly fresh on the palate.

PALATE: A fantastic vinegar with a long and attractive after-taste. Its flavour is smoothly vinous, light, delicate and balanced on the palate.

Perfect for dressing salads and for use in vinaigrettes, escabeches, reductions, game and fish dishes.

FORMAT Bottles of 25 cl Boxes of 6 bot.



DESDE 1821