



Vinagre de Jerez

RESERVA

BASIC DATA

Category: Reserva Vinegar
Appellation of origin: Vinagre de Jerez
Grapes: Palomino Fina
Ageing: More than 8 years in oak casks

ANALYTICAL CHARACTERISTICS:

pH: 9,5 AC
Allergens: sulphites

APPEARANCE: This vinegar is a marvellous mahogany in colour, bathed in amber tones with a real intensity, the fruit of its long ageing process.

NOSE: Winey and spicy notes are revealed in its acetic aromas, which make it a particularly intriguing vinegar, reminiscent of the old Manzanillas from which it has been produced.

PALATE: The unmistakable nuances from the biological ageing process take centre stage, with smooth yeasty (resulting from its ageing under a velum of flor yeast) aromas mixed with the nuances which emerge from the old and excellent wooden casks in which it was aged.

It is perfect for making dressings, poured over salads, or used in vinaigrettes, escabeches, reductions and game dishes. It also goes particularly well with cold soups such as Gazpacho, Ajoblanco or a cold carrot soup with cumin.

FORMAT

Bottles of 25 cl Boxes of 6 bot.



BARBADILLO

DESDE 1821