



*Vinagre
de
Jerez*

AL MOSCATEL

BASIC DATA

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

ANALYTICAL CHARACTERISTICS:

pH: 6° AC
Allergens: sulphites

APPEARANCE: Amber in colour, clean and bright.

NOSE: Intense and somewhat sharp aroma for the most exquisite nose, with soft Muscat wine and white flower notes.

PALATE: Syrupy, smooth and well-balanced on the palate. With a wide range of aromatic nuances and a long and attractive after-taste, reminiscent of a Muscat wine.

It goes wonderfully well with salads and as a dressing for dishes containing fruit and citrus fruits. It is perfect for making dressings or used in salads, escabeches, reductions, game dishes, fish dishes and pulses.

FORMAT

Bottles of 25 cl Boxes of 6 bot.



BARBADILLO

DESDE 1821