



*Vinagre
de
Jerez*

AL PEDRO XIMÉNEZ

BASIC DATA

Category: Pedro Ximenez 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: Intense dark mahogany in colour.

NOSE: Mild acetic aroma with good vinosity accompanied by a marvellous aromatic range of raisins and plums.

PALATE: Lightly sweet flavour, smooth liqueur-like nuances and balanced on the palate. With a wide range of aromatic nuances and a long and attractive after-taste, which will remind us raisins.

Thanks to its organoleptic characteristics it goes particularly well with meat dishes, cheese-based salads, reductions and desserts.

FORMAT

Bottles of 25 cl Boxes of 6 bot.



BARBADILLO

DESDE 1821