



## 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: 6,6° 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