



Vinagre de Jerez Reserva

This vinegar is made naturally from Manzanilla, and aged in oak casks for several years in our cellars in Sanlúcar de Barrameda.

With the long ageing process and the quality of the original wine the result is a rich, complex, harmonious and intense bouquet.

Historically, with the singularities of the wine business and family pride, nobody wanted to admit that some of the wine had been turned in to vinegar, so this product was euphemistically termed as 'wine for stew'.

It also meant it was only sold to employees, family and friends

The changing tastes of consumers, in search of a better quality of life, coupled with the rediscovery of traditional foods such as olive oil and true vinegar have led us to release our family reserve vinegar to a wider market.

Bottled in two different types of packaging, in a 375ml half bottle and a 250ml bottle with a spray nozzle, ideal for applying on salads.



BARBADILLO

DESDE 1821