



Vinagre de Jerez

ECO - ORGANIC

BASIC DATA

Category: Organic 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: 7° AC
Allergens: sulphites

APPEARANCE: A medium intensity amber in colour, which can boast of being bright and clean.

NOSE: Clearly acetic aromas accompanied by tempting apricot notes and surprisingly fresh on the palate.

PALATE: A fantastic vinegar with a long and attractive after-taste. Its flavour is smoothly vinous, light, delicate and balanced on the palate.

Perfect for dressing salads and for use in vinaigrettes, escabeches, reductions, game and fish dishes.

FORMAT

Bottles of 25 cl Boxes of 6 bot.



BARBADILLO

DESDE 1821