

SHERRY VINEGAR

7% ACIDITY

Sherry Vinegar is the result of the acetic fermentation of suitable wines made from grapes produced in the production area of the Denomination of Origin, with an aging in wooden boots at least 6 months.

INGREDIENTS QUANTITY:

Total Acidity: Minimum 70g/l.

Residual Alcohol: Maximum of 3% by volume.

Dry extract: Minimum of 1.30gr / liter and ° acidity.

Ashes: Between 2 and 7 gr. /liter.

Sherry vinegar obtained after aging in American oak barrels for a period of time superior to 6 months.

Available in 250 ml, 375 ml, and 750 ml bottles, and 5L container

