

SHERRY VINEGAR

PEDRO XIMENEZ

7% ACIDITY

Coming from the acceptance of grape wines Palomino and Pedro Ximénez. They emphasize their aromas to raisins, conjugating with great harmony the aromatic intensity coming from the acetic fermentations. In the mouth it is round, dense and with a characteristic sweet and sour taste.

Elaborated with dry sherry wines and Pedro Ximénez wine, which has been acidified by the system of soleras and criaderas, both the aging system and the wines from which it comes, especially Pedro Ximénez, give this vinegar its aromatic characteristics and its touch Slightly sweet and sweet, very suitable for both traditional and high-class cooking and baking.

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 750 ml bottles.

