

VINO

SWEET SOUR VINEGAR
SOLERA DEL CAPATAZ

AÑADA

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DENOMINACIÓN DE ORIGEN

MONTILLA-MORILES

VARIEDAD

100% Pedro Ximénez wine vinegar.

VINIFICACIÓN

This Vinegar is based on aged fortified wine from Pedro Ximénez grapes, and then kept for another five years in American oak casks in a “Solera and Criaderas” system with a regular blending from cask to cask.

CATA

COLOUR: Dark mahogany.

NOSE: Very intense aromas typical for the fortified wine from which it is made.

PALATE: The acidity proper of vinegar is very much tempered by the added of Pedro Ximenez sweet wine and its long stay in old casks.

ACIDITY (g/l): 6,25
SUGAR: medium dry

MARIDAJE

Ideal as an ingredient in cold and warm salads with cheese. Very innovative in desserts with all berries.

TEMPERATURA DE SERVICIO

PACKAGING

BOTTLE: 37,5 cl. (BAR CODE: 8410487912017)
CASE: 12 Bottles.
CLOSURE: Drop stop

