



· ARROPE ·  
**ORGANIC GRAPE MUST  
REDUCTION**

**Type of ageing**

“Criaderas y Soleras” system.

**Type of vinegar**

Sherry Vinegar.

**Acidity** 8,3°

**Place of production**

Salucar de Barrameda (Cádiz).

Bottle size: 25 cl. Box of 12 bottles.

**TASTING NOTES**

This Sherry Vinegar comes exclusively from organic grapes grown in small-scale vineyards. Regulations governing organic agriculture as well as those from the Denomination of Origin “Vinagre de Jerez” are followed during its entire creation process: from the growth of the grapes to the process of ageing, including the must fermentation and wine acidification.

An exquisite product aged in oak casks following the same traditional “Criaderas y Soleras” system used in the production of Sherry wines.

**Colour** Delicate chestnut-mahogany.

**Nose** Typical pungent notes from Sherry Vinegar combines with an oak aromas.

**Mouth** Persistent on palate and elegant when passing through.

**Food Pairing** Recommended in salads, vinaigrettes, dressings, marinades, reductions, game dishes and fish.