



Must reduction of palomino and muscat organic grapes from the Jerez Demarcation achieved through cooking (100% organic grape must without fermentation 0% alcohol).

Bottle size: 25cl. Box:12 bottles

Ferianes Grape Must Reduction

ORGANIC



TASTING NOTES



Arrope is a culinary condiment with millenary origins. Must is obtained from a thorough cook of organic grape juice before fermentation in a stainless steel boiler.

*It is ideal for seasoning, desserts, ice cream and sweet and sour stews, as well as for garnish dishes. The kitchen of any good gourmet must have a good reduction of wine on hand to prepare an exquisite sauce anytime, such as our **Organic Arrope FERIANS**. It enriches any sauce, giving a touch of colour and an overall sweet stroke of taste. Besides, just a few drops condiment and enhance any dish.*

COLOUR: *Dark mahogany with iodine rim.*

NOSE: *Roasted nuts, strong, sweet notes, hints of caramel with hints of tobacco and smoke.*

PALATE: *Sweet, slightly bitter taste, velvety, with hints of roasted nuts, good acidity, hints of liquorice.*