



Must reduction of Palomino and Muscat grapes from the Jerez Demarcation achieved through cooking.

100% Grape must without fermentation

0% Alcohol

Bottle size: 25cl. Box: 12 bottles

Ferianes Arrope



This culinary condiment has millenary origins. It was used by the Romans; Saint Isidoro mentioned the "defrutum," or cooked must; and the "sapa," or boiled wine, reduced to one third its volume, was previously described by Varro, Pliny and Columella in the 1st Century.

Must is obtained from a thorough cook of 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 Arrope Ferianes. It enriches any sauce, giving a touch of colour and an overall sweet and sour stroke of taste. Besides, just a few drops condiment and enhance any dish.

