



Must reduction of palomino and muscat organic grapes from the Jerez Demarcation achieved through cooking (100% organic grape must without fermentation) and Sherry vinegar from organic grapes.
Bottle size: 25cl. Box:12 bottles

Balsamic Sherry Vinegar

ORGANIC



TASTING NOTES



Balsamic Sauce made from Sherry Vinegar: This exquisite balsamic sauce made from the must of grapes using traditional small-scale methods and containing organic Sherry Vinegar lends a special gourmet touch to any dish. A carefully crafted product made exclusively from certified organically grown grapes.

COLOUR: Dark mahogany with iodine rim, dense and velvety.

NOSE: Sharp and sweet with caramel, liquorice and nutty scents. Complex and balanced.

PALATE: Sharp, silky, dense, slightly sweet attack. Strong palate of liquorice, roasted nuts, dried fruits and caramel. Acidity is balanced by the sweetness and syrupy thickness of the arrope. Long-lasting finish.