

Vinagre Seco Gran Reserva



Description

Type: PDO Montilla-Moriles Dry Wine Vinegar.
Gran Reserva 10 years.

Variety and origin: 100% Pedro Ximénez grapes from the best Albarizas de la Sierra de Montilla vineyards (Superior Quality),

Production: Vinegar from the acetic fermentation of fortified wines from the PDO Montilla-Moriles.

Ageing: GRAN RESERVA vinegar that has undergone more than ten years of ageing in American oak casks using the criaderas and solera system.

Tasting Notes

Appearance: Clean and bright. Mahogany colour with iodised nuances.

Aroma: Very aromatic, intense with hints of wood from its long ageing and a very pleasant acetic persistence.

Taste: Smooth, balanced and with a long persistence.

Chemical analysis

Reducing sugars (glucose): ≤ 5 g/l.

Acetic acidity: 7.

Volumetric mass 20°C (g/cc): 1.0150 \pm 0.002

Gastronomy

Ideal natural dressing for numerous dishes, Gazpachos and salmorejos, salads of all kinds, marinades, marinades, pickles.... A wide world of culinary possibilities.

New launch Spring 2023 - 250 ml bottle

Passion for gastronomy takes shape through exclusive vinegars with all the personality of Montilla-Moriles

