

# Vinagre al Pedro Ximénez Gran Reserva



## Description

Type: Wine vinegar DOP Montilla-Moriles with Pedro Ximénez.  
Gran Reserva 10 years.

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

Production: Vinegar made from the acetic fermentation of fortified wines from the PDO Montilla-Moriles with the addition of Pedro Ximénez to give it a sweet touch.

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. Intense mahogany colour.

Aroma: Intense and elegant, reminiscent of raisined grapes and honey. Hints of wood from its long ageing and a very pleasant acetic persistence.

Taste: Smooth, mellow, round and balanced with a medium persistence.

## Chemical analysis

Reducing sugars (glucose): > 70.0 g/l.

Acetic acidity: 7.

Bulk mass 20°C (g/cc): 1.0400±0.0050

## Gastronomy

Excellent natural sweet and sour dressing for many dishes: warm salads, pickles, roasted vegetables and dishes with complex flavours as well as oriental gastronomic traditions.

**New launch Spring 2023 - 250 ml bottle.**

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

