



VINAGRE DE JEREZ

RESERVA AL PEDRO XIMÉNEZ 1 / 5

CATEGORY

Vinagre de Jerez **Solera Reserva**

AGING

This vinegar is aged in American **oak casks** following the **solera y criaderas system**. Subsequently, it is blended with **Pedro Ximénez sherry**, which provides a touch of sweetness and elegance. The solera has **only 5 casks**.

TASTING NOTES

Dark mahogany color as a result of the ageing process, aromatic and powerful, with **oak notes**. **Elegant**, soft and slightly sweet, reminiscent of **Pedro Ximénez sherry**. This vinegar is appraised by chefs over the world for its high quality and singularity.

TO SERVE

The perfect dressing for **salads**, and indeed **any recipe requiring the use of vinegar**. Use sparingly, due to the vinegar's concentration.