



VINEGAR

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Description: Made from selected wines, this red wine vinegar is matured for a minimum of six months in French oak barrels, becoming smooth and aromatic.

Production: Using painstaking production methods, after fermentation, the vinegar is put into oak barrels to benefit from the aromas of the wood and the wines that were matured within them.

Tasting notes:

Aspect: Limpid, ruby colour.

Aromas: Acetic aroma of vinegar with subtle oak notes.

Palate: Smooth and tasty with a long finish.

Use and food pairing: Red wine vinegar is a precious condiment for special dishes, such as salads, sauces and roasts.

Acidity: A minimum of 7%

Available formats: 250 ml and 500 ml

Storage: Keep in a cool place, away from strong light.