



VINEGAR

Description: From selected wines, the red wine vinegar is valued for its stage at least six months in American oak barrels, which makes it soft and aromatic.

Production: Careful production method in which, after fermentation, the vinegar is placed in oak barrels to absorb the aromas of wood and wines already stored there previously.

Tasting Notes:

Colour: Clear, ruby colour.

Aroma: Vinegar acetic aroma with subtle oak notes.

Palate: Soft and flavorful with a persistent finish.

Use and pairing: Ruby colour, the red wine vinegar is a precious condiment to season special dishes such as salads, sauces and baked goods.

Acidity: At least 7% acidity

Formats Available: 250 ml, 500 ml

Storage: Keep the bottle in a cool and dry place, away from the sunlight.