



Chardonnay Wine Vinegar

Chardonnay wine vinegar is an artisan product that uses an excellent white Chardonnay wine in its preparation.

To turn the vinegar into wine, the traditional Schützenbach method was used. This perfectly preserves the fruity aromas characteristic of this grape, native to Mediterranean countries.

The result is a young vinegar with an elegant bouquet and direct but gentle acidity.

TASTING NOTES

Colour: Pale, intense gold.

Scent: Very strong fruity olfactory sensations of green apple (Granny Smith), blossom honey and chamomile flower, as well as plant extracts, such as soft almonds.

Flavour: It has a balanced, elegant and direct flavour in the mouth.

Pairing: It is an excellent companion to salads (dress with rocket, green apple and nuts). Also ideal for aromatising butter to be later served on fish. And for the most daring, try this vinegar directly on orange and salmon carpaccio.

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